# Provisional Provisioner

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### PROTECT COLOR IN MEAT

In all kinds of sausage, Dextrose helps to develop good color. In fresh sausage, Dextrose is an aid to the retention of desirable color. A great number of meat packers have reported excellent results with Dextrose. They recognize first, its value as an aid in fixation of color, and second, they appreciate its economy.

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THE MANGEYRUP

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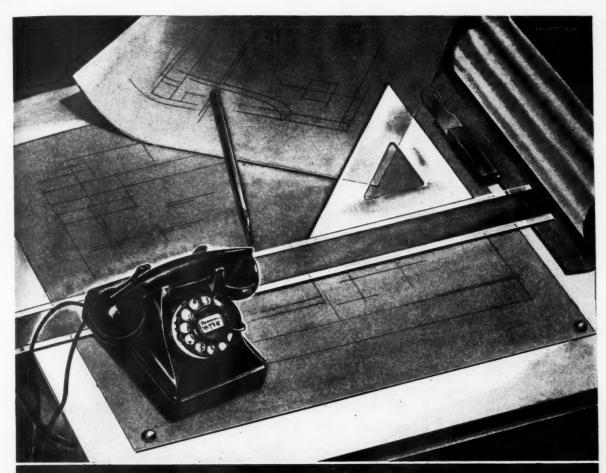
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Buffalo QUALITY SAUSAGE MAKING MACHINE



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Under the circumstances "Insulation business as usual" does not apply to corkboard. Defense needs come first and remaining supplies must be utilized as advantageously as possible. Temporarily, corkboard is not available for roof insulation and for some other uses not concerned with the preservation of perishable food products. But even on work in the perishable food field we have had to ask many old customers and friends to put up with delays and restrictions.

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You can give us this help by letting us know early of your insulation needs. As soon as you begin to think about any insulated construction, protect yourself—pick up your telephone and call us.

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#### CORK COVERING

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Can we help you now? If so,

Can we help you now? If so, please call our nearest office or distributor, or write Armstrong Cork Company, Building Materials Div., 952 Concord St. Lancaster, Pennsylvania.

#### ARMSTRONG CORK COMPANY

Insulation Headquarters

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## THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

**OCTOBER 25, 1941** 

Number 17

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#### DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets,

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ American Meat Institute



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Next time-order Armour's Natural Casings. Your nearest Armour branch can quickly supply you with casings that are exactly right for every sausage product you make.

ARMOUR'S NATURAL CASINGS

# This Week's HIGHLIGHTS

## Indict Packers on Anti-Trust Charge at Oklahoma City

THE federal investigation of meat and livestock marketing practices entered a new phase last week with the indictment of Armour and Company, Wilson & Co. and five of the packers' employes by a federal grand jury at Oklahoma City, Okla. The processors were charged with conspiring to fix hog prices on the Oklahoma City market in violation of the Sherman Anti-Trust Act.

Heretofore the Chicago grand jury had been the only one to take action against the industry. It has returned three indictments against a number of packers in cases involving sheep marketing, direct hog buying and Easter ham pricing. The cases in federal district court at Chicago will probably not come to trial before 1942.

The Oklahoma City indictment alleges that for the last ten years Armour and Wilson have split their hog purchases in the Oklahoma City hog market, paid identical prices and conspired to stifle competition. The indictment charges that annual purchases by the two firms at Oklahoma City, expressed as percentages of total receipts, have been practically identical, showing not more than five-hundredths of 1 per cent difference. This relationship is said to have existed for the last ten years despite the fact that each firm has been obtaining a progressively smaller portion of total receipts.

The indictment claims that the two packers have exerted pressure on live-stock commission firms to keep them from selling hogs to other processors and have regularly exchanged information with regard to their alleged agreement to share hog receipts.

In connection with the latest indictment, George A. Eastwood, president of Armour and Company, issued the following statement on the case last

"We have not seen the indictment returned against our company at Oklahoma City by a federal grand jury and do not know the particular charges made. But we are confident that the company and its officials have not violated the anti-trust laws nor any other laws in the purchasing of hogs or in any other operations of the company at Oklahoma City or elsewhere."

#### 1,500,000 Soldiers Need 385,700,000 Lbs. Meat Annually

WASHINGTON (Special). — Based upon August and September menus in seven corps areas, the U. S. Army Quartermaster Corps has estimated that its yearly meat requirements for 1,500,000 soldiers total 385,700,000 lbs. It is estimated that annual needs for various types of product will be:

#### FRESH MEATS

| Lamb<br>Liver and beef hearts.<br>Mutton<br>Frankfurters, bologna, pork links, etc     | 7,000,000   |
|--|---|
| Total2   | 77,000,000  |
| CURED AND PREPARED MEAS  | rs  |
| Ham<br>Bacon<br>Beef, dried and corned.<br>Salt pork and scrapple.                     | 36,000,000<br>4,500,000                                       |
| Total  | 82,500,000  |
| CANNED MEATS   |   |
| Ham Corned beef and corned beef hash Luncheon meat Chili con carne Sausage, mince meat | 6,800,000<br>7,000,000<br>4,000,000<br>7,400,000<br>1,000,000 |
| Total  |   |

Fresh meat products account for about 71 per cent of the total, cured and prepared meat products for 21 per cent and canned meats for 7 per cent. Meat products made from beef, veal and lamb represent about two-thirds of the total and products from pork sources about one-third.

Average annual consumption of all meats and meat products per soldier is estimated to be about 254 lbs. In addition the soldier will consume about 31 lbs. of poultry.

Daily consumption of meat and meat products (excluding poultry and fish) in the seven corps areas surveyed varied from 9.8 oz. per man in the fifth corps area in August to 13.3 oz. in the second corps area in September. The average daily consumption per man in the seven corps areas was 11.5 oz.

## Packing Industry Must Slash Paper Use 25 Per Cent

THE meat industry must reduce its annual consumption of 350,000 tons of paper and paper products by 25 per cent. There is no alternative. Either the industry will do this voluntarily or it may be necessary to apply priorities.

A committe consisting of J. H. Clark and Paul Walker has been appointed by Mr. McKenna to consider the situation and to recommend to the OPM

## PACKERS! Write at Once—

To J. H. Clark or Paul Walker, care of THE NATIONAL PRO-VISIONER, who comprise the OPM appointed committee on paper conservation in the meat industry, with your specific suggestions for reducing industry paper consumption, or your reaction to the proposals outlined in this article. Write immediately and this magazine will place your communications in the committee's hands with dispatch.

ways of conserving paper in the meat industry. Mr. Clark represents packer interests and Mr. Walker the producers of paper packaging materials used by the industry.

Orders covering the use of paper products in the meat packing industry will be issued to effect the 25 per cent reduction. Such orders will be binding on the industry and will be applied uniformly to all companies. In other words, once the orders are in effect, the packer will have to comply.

The committee desires to bring about the 25 per cent reduction in paper consumption in the industry with as little confusion as possible, and in a manner as fair and equitable to every packer and sausage manuafcturer as can be devised. However, to do this the committee must have industry opinions on the feasibility of various plans for reducing paper use, as well as suggestions which will aid it in determining

where and how reductions can be made. The committee solicits and will welcome correspondence from packers and sausage manufacturers. Everyone interested has an opportunity to express his views and to aid in this constructive work.

The subject is of so great importance to all packers and sausage manufacturers that they should consider it a duty to aid the committee. If the packer neglects this opportunity to express his views he will have little ground for complaint or criticism later if regulations are adopted which are not to his liking.

The committee is considering the following general suggestions:

- 1.—Reduction in weight and caliper of all cartons.
- 2.—Elimination of all circulars and inserts.
- 3.—Reduction in weight and sizes of wrappers.
- 4.—Reduction of weight of paperboard in shipping cases.
  - 5.—Reuse of shipping containers.
- 6.—Salvaging of waste paper and paper board.
  - 7.—Packaging more units per case.

Some of the specific recommendations being studied are listed in the box in the center column. Packers' suggestions might logically deal with these points and others not mentioned, but, in any case, should be specific.

In addition to the recommendations listed in the next column, process papers (freezer wrap, etc.) and all kinds of corrugated and fiber shipping containers are also receiving considerable attention.

As mentioned previously, the committee desires to bring about the required reduction with the least possible confusion in the industry and the smallest inconvenience to packers and sausage manufacturers. To do this, the committee must have the cooperation of the industry; it particularly desires specific suggestions which can be applied to the industry generally.

Every packer and sausage manufacturer can aid the committee by stating his views. This should be done immediately. Address your communications to J. H. Clark or Paul Walker, care of THE NATIONAL PROVISIONER, 407 So. Dearborn st., Chicago. They will be forwarded promptly to the committee.

#### **FINANCIAL NOTES**

A quarterly dividend of 50c has been declared by Kroger Grocery and Baking Co., payable December 1 to all stockholders of record on November 7.

Wilson and Co. has declared a \$3 dividend on its \$6 preferred stock, payable November 1 to all stockholders of record on October 15. The dividend will apply on accumulations for the periods of November 1, 1940 to January 31, 1941, and February 1 to April 30, 1941.

## Specific Suggestions For Cutting Paper Consumption Being Considered by the Committee

- 1.—Eliminate all inserts except those giving directions for preparation of product.
  - 2.-Eliminate overwraps.
- 3.—Eliminate blotter wrap between inner and outer wraps on ham and bacon during winter months
- 4.—Eliminate bands and tags except those required by BAI rules.
- 5.—Prohibit the wrapping of ½-lb. quantities of bacon and sausage.
- 6.—Eliminate ½- and 1-lb. cartons for bacon and sausage.
- 7.—Prohibit the wrapping of individual loins shipped in boxes. A sheet of paper could be used between layers of loins.
- 8.—Permit only a face label on canned hams.
- 9.—Eliminate the 6-lb. hotel or flat bacon pack.
- 10. Substitute corrugated board for solid fiber shipping containers.
- 11.—Prohibit the use of fiber containers for intraplant or branch house shipments.
- 12.—Prohibit the use of counter display cartons which require more board than standard cartons.
- 13.—Reduce the caliper of display containers from 30 point to 28 point.
- 14.—If use of the 5-lb., two-piece carton is permitted, make  $10\,\%\,x8\,\%\,x2\,\%$  in. the standard size.
- 15.—Use 24 point board instead of 28 point for 5-lb. sausage boxes.

#### INTERNATIONAL SHOW

Twelve thousand head of beef cattle, hogs, sheep and horses—the best in this country and Canada—will be shown at the annual International Live Stock Exposition, to be held this year from November 29 to December 6 in the International Amphitheatre at the Chicago Union Stock Yards.

According to the management, 26 different livestock breeds will be represented. Three kinds of beef cattle, seven breeds of hogs, 11 of sheep and five of horses will be shown.

Livestock entries for the exposition will be accepted until November 1. Packers attending the annual show will have an opportunity to see and buy the finest slaughter stock obtainable.

#### British, With Little Meat, Recognize Its Great Value

"When all is said and done about this food or that, it's meat that gives them the push to get big jobs done," commented R. M. Evans, administrator of the Agricultural Adjustment Administration in relating his experiences and observations on a four-week visit to England to an audience of farmers and consumers at Kansas City, Mo., recently.

Stating that "we found that Great Britain must have American food to win," and "our food has potentialities that go far beyond military victory to the peace table," administrator Evans declared that America can turn the world onto a safe road, but "it will take food, munitions and more food—the right kinds of food—to do the job."

Mr. Evans said that a British cabinet minister had told him: "A lot of our people look as though they are in good shape. They are, but they don't have the vitality or staying power. They need more protein. You give us the meat and we will increase our production 15 to 20 per cent just like that."

An American aviator who had also been in the first World War told Mr. Evans: "I've got to get back to Texas for a good steak one of these days. If you fellows would only promise these soldiers all the steak they want they'd just wade the channel and get those Nazis. There would be nothing to it."

Administrator Evans said that American food is arriving in far better shape than some sources have reported. Crating is being improved and not more than 1 per cent of the food is being damaged in transit or handling and most of this is salvaged.

## Dietitians Display Meat Interest at Convention

Nation-wide interest in the subject of meat on the part of dietitians and nutrition workers, especially in view of the present emphasis on health defense, is shown by the fact that a special session was devoted to this food product at the annual convention of the American Dietetic Association at St. Louis, Mo., October 21 to 25, according to the National Live Stock and Meat Board.

Meat Board staff members demonstrated the importance of low temperatures in meat cooking, offered ideas and suggestions on how to buy meat to the best advantage and presented a meat carving demonstration at the special convention session.

In addition to the Board's staff members, Dr. C. A. Elvehjem of the University of Wisconsin discussed, "Meat as a Source of Natural Vitamins." His talk dealt mainly with meat as a rich source of the B group of vitamins, which includes thiamine, riboflavin and nicotinic acid.

## Pork Superintendents' Views on Sour Hams

THE writer has always wanted to obtain the views of practical men on the causes and prevention of ham sours. This desire has not been due to a lack of confidence in the work of the research laboratory, since he knows that the only way to obtain a final and definite solution for such problems is by the proper use of the laboratory.

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job."

On the other hand, he has much respect for man's accumulated experience in any field. Practical experience may not always be directly useful in arriving at the cause and solution of a problem, but it frequently points out a possible approach to a solution. For example, certain peoples of Northern Europe used cod liver oil long before its value as a source of vitamins A and D was known -because their practical experience had shown it to be beneficial in their environment. Also, lime juice was em-ployed as a cure and preventive of scurvy many years before citrus juices were found to be rich sources of the anti-scurvy vitamin.

It was, therefore, with due respect for the views of practical men that he interviewed a number of pork superintendents to learn what they had to say on ham souring.

According to the views of these men, bacteria account for sour hams; one superintendent believes that bacteria set up in the chill room account for as By C. ROBERT MOULTON

Consulting Editor,

The National Provisioner

high as 90 per cent of all sour hams. Some of his experiences will be of interest in this connection.

Back in the days of the curtain spray in the brine loft, this superintendent observed that the percentage of ham sours rose whenever the daily hog kill increased markedly. Using the same cooler space, it was the custom to lower the brine temperature from 18 degs. F. to 10 degs. F. to meet the increased demand for refrigeration. All too frequently this action was followed by an increase in the percentage of sour hams encountered in subsequent processing operations.

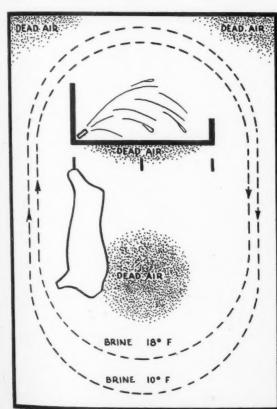
#### **Dead Air Spaces**

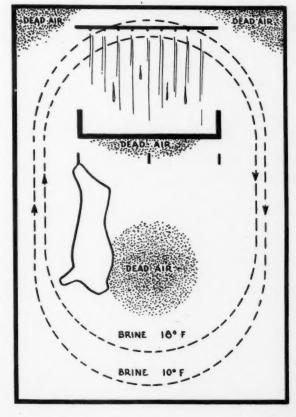
The explanation given for this rise in sours was that the use of colder brine increased the circumference of the path traversed by the air in passing from the brine loft to the chill floor and back. The colder air would sink nearer the floor and would also rise higher in the loft on its return. Thus, areas in the loft which were formerly stagnant would be swept by the air, and, in so doing, the air would pick up bacteria and other micro-organisms found in

these dead air spaces. The accompanying sketches illustrate the point as well as a second observation. The dead air spaces referred to are found in the corners of the loft where walls and ceiling meet. All too frequently, slime and mold are found in such regions.

Dead air spaces loomed large in the mind of this pork superintendent as contributing directly to ham souring. To illustrate further, it was pointed out that there are always certain regions in the chill room where dead air pockets are set up if apron sprays or nozzle spray systems are employed. One of these is found just beneath the floor of the loft, while another is located nearer the floor but at some distance above and midway between the descending and the ascending air currents. In addition, there are the air pockets in the upper corners of the loft.

In further support of the view that dead air spaces may be directly related to sour hams, a further experience was given. One plant had two adjoining chill rooms; each had a capacity of 4,200 hogs. One room was completely enclosed while the other had three tight fitting doors leading to fire escapes. The dimensions of the rooms were the same. On winter nights this pork superintendent would return to the plant and open the three doors to the fire escape so that fresh air could enter the room and bring about better circulation. The





second room could not be treated in this way. It soon became apparent that the number of sour hams found in the room with the doors was much below the number found in the other room.

The general superintendent noticed the difference and complained to his pork department head about conditions in the room without doors. When it was shown that nothing had been done to make this room bad, but that something had been done to make the other room good, steps were taken to improve circulation in the room without doors.

#### Frozen Shanks Cause Sours?

This pork superintendent knew of the belief that frozen shanks cause ham sours. In order to test out this theory, he had carcasses from the killing floor frozen at 0 degs. F. and held for ten days. The hams were then thawed in cold water and sent to cure. These hams were put down in tierces without pumping and came out all right. In his opinion, this test disposed of the theory that a frozen shank will cause souring.

Conditions are better in modern coolers where precautions have been taken to eliminate air pockets and there are fewer opportunities for bacteria to develop.

Some other factor must be involved in ham souring, according to this pork operating man, for epidemics of souring sometimes appear to affect several plants in various cities at about the same time. One instance was cited in support of this belief. A car of purchased hams showed on curing about 50 per cent sour marrows and a high percentage of sour stifle joints. It was found that other plants were having trouble at the same time. Perhaps some bone weakness or damage may prevail at certain seasons and lead to such results.

#### **Souring Unnecessary**

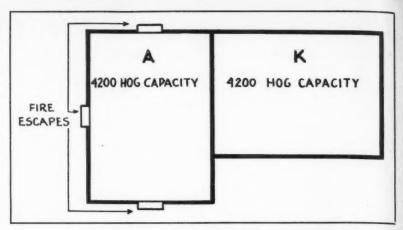
The experience of such men leads them to state that, with artery pumping and other means of control available, there should be no ham souring, even in smaller plants lacking the services of a laboratory. However, certain principles must be followed consistently and scrupulously to achieve such results.

The views of a number of pork superintendents on the prevention of sour hams may be summarized in the following list of principles:

1.—Driving hogs a long way so that they become overheated is probably bad practice. They should be rested and cool when taken to slaughter.

2.—Carcasses should be moved off the killing floor promptly. This applies to those in the holding room; experience has shown a greater proportion of sour hams from such hogs.

3.—Carcasses should be rapidly cooled in the chill room. The first six or eight hours are important and the air temperature should be held down to 26 to 28 degs. F.; 32 degs. F. is not low enough.



WHY WAS COOLER "A" RELATIVELY FREE OF SOURS?

4.—Unclean cooler walls and ceilings, dirty sawdust, and dead air spaces are very bad. They harbor molds, slime and bacteria. It pays to clean up such places and keep them clean by frequent use of sodium hypochlorite. The cooler should be given a very thorough cleaning at least every three months. Meat, sawdust, and other material, should be removed and walls, equipment and hardware should be given a thorough cleansing with hot water and soap powder or other detergent followed by hypochlorite.

5.—Air pockets should be watched for slime collects in them and drip will occur from such places. Bacteria are spread in this way for they cannot walk or fly and greatly appreciate the chance to catch a ride.

6.—In checking up on hog temperatures to be certain that there are no air pockets, be sure to take the temperature in enough hogs and in light as well as heavy carcasses. Some operators are satisfied with too few temperature readings.

7.—An 18-hour chill and cutting in 20 to 24 hours is good practice. It reduces the time element and pushes the meat along into cure. Bacteria have a minimum of time to get going.

8.—Carcasses must be properly spaced in the cooler to provide ample opportunity for air circulation.

9.—Leaving the leaf lard in the carcass is bad practice. Some small packers do this, but it is bad for the fat as well as for the ham and bacon. If a second handling is not desired, the leaf fat can be chopped hot and sent directly to the rendering room. This is better for the fat than storing it.

10.—The flanks of the carcass should be propped up so as not to touch the side.

11.—Hog cutting operations may be a source of contamination. This is especially true when boards are used. They are likely to crack and these cracks become filled with grease and meat. They are difficult to clean; in fact, cleaning often skims off the surface and leaves the board contaminated in the cracks and creases. This is especially bad

practice when bellies are being handled.

12.—The importance of the use of sodium hypochlorite cannot be stressed too often.

13.—All cutting floor chutes require careful attention. Fat is certain to accumulate in the bends and this fat is very high in bacteria. Unless it is removed and the chutes treated with hypochlorite, they will be a source of contamination.

14.—The cellar is a good place to use more modern stainless steel and less iron and boards. Rusty tables and equipment are hard to clean and are likely to carry many bacteria.

15.—All pumping equipment should be kept in sanitary condition. Although the strong salt solutions used in pumping hold bacteria in check, it should not be assumed that sanitation is of no importance.

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16.—Use sodium hypochlorite freely in the cellars.

17.—It is a good idea to steam out tierces; thorough cleansing is not enough. Hypochlorite should also be used, but steam treatment is essential.

18.—It is good practice to place tierces in the sunlight for a good sunning.

19.—If tierces and other pieces of wooden or metal equipment are well cleaned and then stored, it is good practice to clean them again when taking them out of storage. Contamination can take place during storage.

20.—Preparation of pickle is important. Vats, tierces, and other equipment should be sanitary. The pickle should be chilled and tested for strength after it is made up. The 50 deg. salometer pickles favored by some may lead to trouble, in which case one should go to pickle of higher salometer, say 55 to 60 degs. salometer. However, it is better to start with pickle of 60 degs. salometer.

21.—Hams should not be held over to a second day before pumping.

22.—While it is good practice to have hams at a temperature of 38 degs. F, hams which may have warmed up to 42 degs. should not be held until they

(Continued on page 30.)

## Duties on Industry Products Cut in U. S. - Argentine Pact

ONCESSIONS in duties on major meat industry products and by-products were made by the United States in the new reciprocal trade agreement with Argentina which was signed last week. The pact will go into effect provisionally on November 15, and will go into full force 30 days after ratification by the Argentine government and its proclamation by the President of the United States.

Concessions by the United States consist mainly of reductions in, or binding of duties on, agricultural products (many of which are produced in this country but not in sufficient volume to fill present domestic needs); Argentina is letting down the bars to American machinery and manufactured products, tobacco and fruits.

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er. I over to Argentina is granted reductions in duties, or guarantees of the continuance of their existing status, on 84 tariffitems which represented 93 per cent of total U.S. imports from Argentina in 1938 and 1939, and about 75 per cent of such imports in 1940.

In return Argentina has reduced or bound its duties on 127 tariff items which in 1940 accounted for about 30 per cent of total U. S. exports.

#### **Concessions on Meats**

Since concessions by the United States in duties on Argentine meat and animal by-products are of direct interest to American meat packers, they are given in detail in the tables which follow. The United States is making the following concessions on edible meat products and by-products:

| PRODUCT  | Old<br>Duty           | Duty Under<br>Agreement |
|--|-----------------------|-------------------------|
| Prepared and preserved<br>meats, not specially pro-<br>vided for (except meat<br>pastes in 3 oz. or smaller<br>containers):  |                       |                         |
| Canned beef, including corned beef   | 6c lb.*               | 3c lb.*                 |
| Beef and veal, pickled<br>or cured   | 6e lb.*               | 3c lb.*                 |
| Canned meats, not else-<br>where specified, and<br>prepared and preserved<br>meats, not specially<br>provided for (including |                       |                         |
| liver paste)   | 6c lb.*               | 3c 1b. *                |
| Corned beef hash   | 35 pct,<br>ad valorem | 20 pct.<br>ad valorem   |
| Meat extract   | 15c lb.               | 71/2 e 1b.              |
|  |                       |                         |

\*Not less than 20 per cent ad valorem.

Argentina is a major source of U. S. imports of these items, but only canned beef moves into this country in large volume. Canned beef (including corned beef) imports into this country in recent years have been as follows:

|      |  |  |  |  |  |   |  |  |  |   |  |  |  | lbs.       |
|------|--|--|--|--|--|---|--|--|--|---|--|--|--|------------|
| 1940 |  |  |  |  |  | ٠ |  |  |  |   |  |  |  | 61.345,000 |
| 1939 |  |  |  |  |  |   |  |  |  | į |  |  |  | 85,870,000 |
| 1938 |  |  |  |  |  |   |  |  |  |   |  |  |  | 78,597,000 |
| 1937 |  |  |  |  |  |   |  |  |  |   |  |  |  | 88.097.000 |
| 1936 |  |  |  |  |  |   |  |  |  |   |  |  |  | 87.804.000 |

Percentages of total imports supplied by various South American countries have varied from year to year, but Argentina leads in the trade. For example, in 1940 Argentina supplied 29,-873,000 lbs.; Uruguay, 6,739,000 lbs.; Brazil, 20,038,000 lbs. and Paraguay, 4,661,000 lbs. of the total of 61,345,000 lbs. imported from all sources.

Countries having most favored nation treaties with the United States will share the benefits of the U. S. tariff reductions with Argentina. It is understood, however, that canned beef imports into this country will be restricted by an informal quota made effective through control of shipping space. This yearly quota may be in the neighborhood of 100,000,000 lbs.

The exception "not less than 20 per cent ad valorem" found in the old duty and new trade agreement has played little part in determining the effective tariff rate on canned meats since the 6c per lb. rate has been considerably higher than 20 per cent of value. However, under the new agreement, the 20 per cent rate would become effective whenever the value of these products exceeded 15c per lb.

Domestic hide supplies are not great enough to take care of present U. S. needs. Under the agreement, Argentina is granted reduced duties on:

| PRODUCT<br>Cattle bides and skins, raw<br>or uncured, or dried, salted<br>or pickled: | Duty    | Agreement                          |
|---|---------|------------------------------------|
| Cattle hides  |         |                                    |
| Calf and kip skins  | 10 pet. | ad valorem<br>5 pct.<br>ad valorem |

Even in normal years the United States imports considerable quantities of hides and skins in these categories. Imports in 1939 and 1940 were:

| PRODUCT                             | 1939   | 1940                  | 1941*                  |
|-------------------------------------|--------|-----------------------|------------------------|
|                                     | Pieces | Pieces                | Pieces                 |
| Cattle hides<br>Calf and kip skins. |        | 4,583,000 $2,280,000$ | 4,565,000<br>1,836,000 |

<sup>\*</sup>First seven months only.

Argentina is a major supplier of cattle hides; in 1940, for example, imports from that country amounted to 2,386,000 pieces.

Earlier this year it was estimated that about 5,000,000 imported cattle hides and 2,200,000 calf and kip skins would be required, in addition to U. S. production, to fill this country's needs for 1941. Although slaughter and imports have been heavier than expected, it is probable that U. S. needs are also somewhat larger than mentioned above.

Some in the hide trade estimate that the reduced duty on hides will bring imports from Argentina up to  $3\frac{1}{2}$  to 5 million hides in 1942, while the United States will need about 28 million hides with an estimated 20 million coming from domestic slaughter.

Importation of additional animal fats and oils will be made more easy under the trade agreement. Concessions in U. S. import duties on these items are as follows:

| PRODUCT                              | Duty                | Agreement            |
|--------------------------------------|---------------------|----------------------|
| Neatsfoot oil and neatsfoot<br>stock | 20 pct.             | 10 pet.              |
| Tallow                               | ad val. +<br>3c lb. | ad val. +<br>1%c lb. |
| Edible                               | 3%c lb.             | 1% c lb.             |
| Oleo oil                             | 4e lb.              | 2e lb.<br>2e lb.     |

\*Excise tax on foreign fats and oils is included in the total duty shown in both columns.

The United States reduced the duty

#### PROMOTES LARD AND SHORTENING

This four-color advertisement, to be pub-lished by Continental Can Co., Inc., in the November 15 issue of The Saturday Evening Post, publicizes the important role played by lard and shortenings in the preparation of such Thanksgiving delicacies as fried chicken, biscuits, layer cake, doughnuts, pumpkin pie and sugar cookies. Copy urges consumers to try the six listed recipes, describing them as "truly American dishes made with lard and vegetable shortenings that come to you completely pro-tected—in cans." Emphasizing how cans are aiding the defense program, the ad says: "Our Navy alone will require 119,728,050 lbs. of canned foods!"





CARD AND SHOTENING—GOOD THINGS YOU BUY IN CAMS

Gaza for Subleme—for America) here speaks, for the others of the other others other other others other other others other

The National Provisioner-October 25, 1941

on dog food from 20 per cent ad valorem to 10 per cent ad valorem. A number of animal by-products are also bound on the free list by the agreement. They are:

Dried blood; crude, steamed or ground bones, bone dust, bone meal, bone ash and animal carbon; fertilizer tankage; horse and cattle hair, cleaned or uncleaned but unmanufactured, horse and cattle tail hair, including switches; hoofs, unmanufactured; horns; sheep, lamb and goat casings and sausage casings (including weasands, bladders and intestines); tankage; horse, ass, colt, mule, carpincho, sheep and lamb and goat and kid hides and skins.

Duration of war concessions are made by the United States on all medicinal preparations of animal origin—reduced from 25 per cent ad valorem to 12½ per cent ad valorem—and sunflowerseed oil—20 per cent ad valorem plus 4½ per 'lb. is reduced to 10 per cent ad valorem plus 2½ per lb. import tax. The latter competes with animal fats.

## U. S. Army and Meat Board To Hold Training Schools

Under a new training program, the largest of its kind in army history, the National Live Stock and Meat Board will cooperate with the training section of the U. S. Army Quartermaster Corps in conducting instruction courses on the fine points of meat carving and cooking for cooks from camps and army posts in all nine corps areas.

Starting in January and continuing through April, representatives of the Board will conduct three-week courses of instruction at the Bakers and Cooks Schools in each of the corps areas.

While the Board's representatives are in the various corps areas this fall making arrangements for the training schools, their schedules have been arranged so they can spend two days at most of the large army posts. They will give practical demonstrations on improved methods of cutting beef, veal and lamb for use at the regimental supply depots. These demonstrations will start on November 3 and will close on December 20.

Subjects to be studied during the regular three-week training courses will include: Care and handling of meat tools, practical pointers in preventing accidents, proper storage of meat and cooking meat according to cut.

#### **CHAIN STORE SALES**

Although chain grocery store sales rose less than the usual seasonal amount in September, dollar sales for the month were about 25 per cent above a year earlier. Total dollar volume of chain grocery store sales for the first nine months of this year was approximately 18 per cent larger than in the corresponding period of 1940.



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#### HAPPY CHARACTERS WORK DAY AND NIGHT FOR PACKERS

Here are some of the "personalities" used by the meat industry to impart warmth, continuity and human interest to its advertising and merchandising. Reproduced in retail ads, on letterheads, packages, point-of-sale materials, trucks and billboards, such figures soon acquire symbolic importance.

Hasty, Tasty and Thrifty exemplify qualities of Treet, Armour's new canned pork delicacy. Little Oscar (Oscar Mayer & Co., Chicago), King Kole (Richter's Food Products, Inc., Chicago), and the Hull Cook (Hull & Dillon Packing Co., Pittsburg, Kans.) have been doing their merchandising bit for years. The Weil Ham Man (Weil Packing Co., Evansville, Ind.), The Major (Major Bros. Packing Co., Mishawaka, Ind.), and Sunny Sunized (James Henry Packing Co., Seattle) are comparative newcomers.

## PROCESSING DEPARTMENTS KEPT BUSY IN SEPTEMBER

REDERALLY inspected production of processed meats and meat food products continued to push on to new highs during September. Production of sausage, sliced bacon, meat loaves and canned meats exceeded the volume turned out during the same month last year by wide margins. In most cases September output of these processed meats was the largest for the month on record.

The quantity of sausage produced during September—79,019,000 lbs.—exceeded production in the highest previous September by about 3 million lbs. Total sausage output for the first nine months of 1941 exceeded the volume produced during the same period in 1940 by 46,323,204 lbs., and the 1939 total by 88,568,949 lbs. If sausage production keeps up at the present high rate, 1941 volume will be of record-breaking size.

Fresh finished sausage production in September totaled 11,504,000 lbs. compared with 11,392,000 lbs. in September, 1940; smoked and/or dried sausage volume totaled 57,401,000 lbs. compared with 51,812,000 lbs. a year earlier, and output of dried or semi-dried sausage was 10,113,000 lbs. against 9,335,000 lbs. last year. Fresh sausage production

exceeded output during August by 2,515,000 lbs.; smoked and dried sausage volume was slightly smaller.

Production of sliced bacon picked up during the month and exceeded August volume by 303,000 lbs. and September, 1940 by 1,411,000 lbs. Sliced bacon output had failed to maintain its former high levels during the preceding two months. Meat loaf production was 3,295,000 lbs. ahead of September, 1940, and 1,321,000 lbs. above August, 1941.

Canned meat production in September was about two and a half times as great as in 1940 although 7,128,000 lbs. smaller than in August, 1941. Of a total of 81,073,000 lbs. of canned meats and meat food products turned out in September, 36,432,000 lbs. was canned pork. This was about three times the volume produced in September, 1940.

Total September production of sausage in federally inspected plants during the last ten years:

| September | lbs.         | September | Ibn.          |
|-----------|--------------|-----------|---------------|
|           |              |           |               |
| 1941      |              | 1936      |               |
| 1940      |              | 1935      |               |
| 1939      |              | 1934      |               |
| 1938      | .69,268,094  | 1933      |               |
| 1937      | . 68,310,669 | 1932      | .68, 158, 980 |

September production of sliced bacon,

meat loaves in federally inspected plants during the last five years:

| BACON SI  | LICED      | MEAT I    |           |
|-----------|------------|-----------|-----------|
| September | lbs.       | September | Ibs.      |
| 1941      |            | 1941      |           |
| 1939      | 24,928,665 | 1939      | 9,869,473 |
| 1937      |            | 1937      |           |

Comparative figures on production of canned meat and meat food products, and a breakdown for canned pork:

| CANNED PORK<br>OUTPUT                              | CANNED MEAT<br>OUTPUT                              |  |  |  |  |  |
|--|--|--|--|--|--|--|
| September lbs.                                     | September lbs.                                     |  |  |  |  |  |
| 194136,431,636<br>194012,959,900<br>193912,872,688 | 194181,072,071<br>194034,179,700<br>193936,805,580 |  |  |  |  |  |
| 1938 8,600,804<br>1937 5,352,121                   | 193826,936,998<br>193721,283,058                   |  |  |  |  |  |

Sausage production during the first nine months of 1941, 1940 and 1939:

|           | 1941<br>lbs. | 1940<br>lbs. | 1939<br>lbs. |
|-----------|--------------|--------------|--------------|
| September | 79.018.748   | 72,538,802   | 70,090,608   |
| August    | 80,923,650   | 79,312,385   | 74,988,389   |
| July      | 85,893,943   | 79,935,493   | 71,359,293   |
| June      | 79,008,641   | 71,926,580   | 73,268,181   |
| May       | 83, 109, 471 | 75,628,700   | 71,676,040   |
| April     | 73,024,408   | 70,775,267   | 57,674,333   |
| March     | 67,737,125   | 61,016,994   | 61,163,870   |
| February  | 63,691,166   | 59,722,810   | 53,478,635   |
| January   | 70,990,026   | 66,216,941   | 61,138,875   |
| Total     | 183.397.176  | 637.073.972  | 594 898 997  |

## Canadian Bacon Shipped in Regular Cargo Space

Due to the shortage of refrigerated shipping space for transporting bacon to Britain, the Canadian Bacon Board has been conducting experiments with portable refrigerating units. These can be installed aboard ship within a fairly short time and convert ordinary stowage compartments into refrigerated chambers. The Board reports:

"The first shipment was made on the steamer Vancouver Island with sample bales from nearly all packing plants in Canada. On arrival in the United Kingdom the bacon was found to be in very good condition and some of it was subsequently stored. In July a second and larger shipment of 1.8 million lbs. was made, differing from the first in that eel-grass mats were used for insulation and even lower temperatures en route were reported. The bacon was in excellent condition on arrival.

"These experiments have indicated that bacon can be successfully shipped in ordinary stowage by the use of these portable refrigeration units if such a procedure becomes necessary as the war develops, providing precautions are taken that the bacon arrives at seaboard at correct temperatures."

#### FLASHES ON SUPPLIERS

YORK ICE MACHINERY CORP.—A new sales department known as "the accessory equipment and maintenance department" has been organized by the York Ice Machinery Corp. to handle repairs and refrigeration equipment accessories. J. L. Rosenmiller has been placed in charge.

#### MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Statistics on output of various processed meats in September, and the first nine months of the year, compared with 1940, are given in the table below.

| Sept., 1941<br>lbs.   | Sept., 1940<br>lbs.   | 9 mos.<br>1941<br>lbs.  | 9 mos.<br>1940<br>lbs.  |
|---|---|---|---|
| Meat placed in cure:  | 1000  | 1001  |   |
| Beef  | $\substack{10,267,727\\219,077,333}$                            | $\substack{94,129,000\\2,116,826,000}$                                | $\substack{82,447,000\\2,149,570,000}$                          |
| Smoked and/or dried meat:   |   |   |   |
| Beef  | 3,822,592 $155,501,816$   | $\substack{45,392,000\\1,272,639,000}$                                | 38,090,000<br>1,349,257,000                                     |
| Bacon, sliced   | 28,227,275  | 237,294,000   | 240,392,000   |
| Sausage:  |   |   |   |
| Fresh finished  | 11,391,732<br>51,811,707<br>9,335,363                           | 102,813,000 $485,561,000$ $95,025,000$                                | 93,241,000<br>452,989,000<br>90,844,000                         |
| Total sausage 79,018,748  | 72,538,802  | 683,399,000   | 637,074,00  |
| Meat loaves, head-cheese, chili con<br>carne, jellied products 13,599,017   | 10,303,783  | 103,513,000   | 86,964,00   |
| Cooked meat:  |   |   |   |
| Beef  | 567,646 $19,329,692$  | 5,212,000<br>196,643,000  | 5,464,00 $180,326,00$   |
| Canned meat and meat products:  |   |   |   |
| Beef         10,195,460           Pork         36,431,636           Sausage         9,805,842           Soup         3,948,587           All other         20,690,546 | 6,702,711<br>12,959,900<br>2,691,970<br>1,450,390<br>10,374,729 | 75,535,000<br>313,451,000<br>57,019,000<br>187,029,000<br>155,256,000 | 52,740,00<br>213,809,00<br>27,746,00<br>146,116,00<br>86,732,00 |
| Total canned meat   | 34,179,700  | 788,290,000   | 527,143,00  |
| Lard:   | ,,  | 10012001000   | 021,220,00  |
| Rendered         81,615,216           Refined         107,676,749           Canned         409,752  | 84,310,313<br>90,235,324  | 954,087,000<br>821,542,000<br>10,313,000                              | 1,085,174,00<br>782,442,00                                      |
| Rendered pork fat1  |   |   |   |
| Rendered 10,616,294<br>Refined 6,576,567<br>Canned 506,167  |   | 112,385,000<br>56,270,000<br>3,217,000                                | *****   |
| Oleo stock 11,195,183   | 8,670,814   | 101.894.000   | 77,893,00   |
| Edible tallow 6,771,462   | 4,990,882   | 51,745,000  | 47,827,00   |
| Compound containing animal fat 26,031,242   | 19,132,351  | 177,974,000   | 144,708.00  |
| Oleomargarine containing  |   |   | 2.41400100  |
| animal fat 4.780,753  | 3,583,622   | 37.677,000  | 30,877.00   |
| Miscellaneous 4,577,789   | 1,220,095   | 24,267,000  | 12,030.00   |

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## **Hide Ceiling Prices Put** On Shipping Point Basis

EILING prices for hides, kips and calfskins are changed to a shipping point basis, a separate price list is set up for Pacific Coast hides and dealers' commissions are abolished. in a comprehensive revision of Price Schedule No. 9 announced this week by Leon Henderson, administrator, Office of Price Administration. Several other changes are included in the new amendment with the object of improving the

By changing from a "Chicago freight equalized basis" to f.o.b. shipping point basis, OPA is affording all buyers of hides and skins an equal opportunity to compete for available supplies, irrespective of their geographical location. The "Chicago freight equalized basis," says the OPA statement, placed buyers at a disadvantage in bidding for hides and skins in distant markets.

The schedule already contained a separate price list for Pacific coast calf and kipskins, recognizing the established standards of selection, delivery and grading followed in that area. Since these standards also apply to hides, OPA has now set up a separate price list for them. The new maximum prices for Pacific coast hides are 13 1/2c per lb. for steers and cows, and 10c a lb. for bulls.

The decision to prohibit dealers from charging service commissions on goods sold for their own account results from disclosure that many dealers have been charging commissions on all sales whether or not any special service, such as receiving hides, was performed for the buyer. Other changes include:

#### Other Schedule Changes

1.-A single weight classification for packer and Chicago City kipskins. These are now defined as skins weighing from 15 to 30 lbs., instead of one group weighing from 15 to 25 lbs. and another group weighing 25 lbs. and up.

2.-It is provided that on all sales of mixed lots of hides and skins, unless the quantities of each type or grade are determined by actual inspection and separately priced, the maximum price for the lot must not exceed the ceiling price for the lowest type or grade in the lot.

When calfskins are sold on an unselected basis, i.e., flat for No. 1's and No. 2's, the maximum price for the lot shall be the maximum price for No. 2's. In the case of kipskins sold on an unselected basis, the maximum price for the lot shall be the applicable maximum less 1c per lb.

3.—The differential between trimmed hides and untrimmed hides in "other than packer" classifications is increased from 16c to 1c a lb.

4 .- All skins (other than Pacific coast skins) which are not trimmed according to "New York standard" must not sell above the maximums established for packer, Chicago city, or country calf and kip, whichever quality is applicable in the particular case.

Rules covering brokerage now state that in the event that a seller of hides, kips or calfskins shall employ a broker to sell hides, kips or calfskins on his behalf, or in the event that a buyer shall employ a broker to buy, receive and ship hides, kips or calfskins on his behalf, a brokerage commission of not more than 3 per cent of the purchase price may be charged for such services and added to the applicable maximum price established under the schedule. A commission may not be charged to both buyer and seller. A commission shall be payable only if a) it is shown as a separate charge in billing; b) the hides, kips or calfskins are purchased or sold at a price not higher than the applicable maximum price established by this schedule; and c) no broker splits or divides the commission with the buyer or with the seller, or with an agent or employe of the buyer or the seller in the transaction.

In no case may any person charge or receive such a commission or fee on hides, kips or calfskins sold for his own account even though such person may have performed the receiving service or any other service for the buyer.

The new amendment became effective October 22, 1941, provided, how-ever, that firm commitments entered into prior to October 22, 1941, for the sale of hides, kips or calfskins at prices not exceeding the maximum prices established by Price Schedule No. 9, as heretofore amended, may be completed at contract prices, provided that all deliveries pursuant to such firm commit-

#### WANT YOUR PICTURE?

· Perhaps you would like a print of a picture of yourself or some of your friends, as it appeared in the October 18 convention issue THE NATIONAL PROVISIONER. If so, write to the Provisioner. 407 So. Dearborn st., Chicago, designating the picture you want and the page on which it appeared in the convention issue. There will be a charge of 50c per print for 5x7 in. prints and \$1 per print for 8x10 in. enlargements. You can also obtain enlargements of any portion of a photograph if you desire.

ments are completed on or before December 22, 1941.

The new schedule is as follows:

Packer Classifications Sold on a Selected Basis, Standard Present Trim, Tare Allowance and Delivery<sup>1</sup>

|  | Price per lb<br>shipping | , f.o.b.<br>point |
|--|--------------------------|-------------------|
|  | NO. 1                    | NO. 2             |
| Native steers, heavy and light<br>Native steers, extreme light | 15%e                     | 1416e             |
| (23-48 lbs.)   | 15%c                     | 1416e             |
| Heavy native cows (53 lbs. up)                                 |                          | 14%c              |
| Light native cows (under 53 lbs.                               | .)151/ge                 | 1416e             |
| Butt branded steers  | 141/2c                   | 131/4c            |
| Texas steers, heavy and light                                  | 141/se                   | 1314c             |
| Texas steers, extreme light                                    |                          | 20 /Bc            |
| (23-48 lbs.)   | 15e                      | 14e               |
| Colorado steers  | 14c                      | 13e               |
| Branded cows   | 14%c                     | 131/sc            |
| Native bulls   | 12c                      | 11c               |
| Branded bulls  |                          | 10e               |
|  |                          |                   |

Packer classifications of hides which fail to meet established standards of trim, tare allowance or delivery shall be sold at a price at least 1c per b, less than the applicable maximum price above.

Packer Classifications Sold on an Unselected Basis The maximum prices for packer classifications of hides sold on an unselected basis, i.e., flat for No. 1's and No. 2's, shall be the applicable maximum prices for No. 2's set forth above.

Hides Other Than Packer Classifications Sold on an Unselected Basis Price per lb., f.o.b.

|                            | surpping point |           |  |
|----------------------------|----------------|-----------|--|
|                            | Trimmed        | Untrimmed |  |
| ree of brand steers and co | ws15e          | 14e       |  |
| randed steers and cows     | 14c            | 13c       |  |
| ree of brand bulls         | 11½c           | 10%c      |  |

Premium for Hides Other Than Packer Classifica.

tions Sold on a Selected Basis

A seller who does not grade his hides according
to packer classifications, but who permits selection to be made according to standards prevailing
for hides of packer classifications, and who allows
a Ic per Ib. discount for No. 2's, may charge a
premium of ½c per Ib. over the maximum prices
set forth above.

A tare allowance of not less than 2 per cent shall be allowed on all sales of hides other than packer classifications.

#### Pacific Coast Hides

Price per lb., f.o.b. shipping point Trimmed Untrimmed

| Na | tive and branded steers and    |      |
|----|--------------------------------|------|
| 0  | ows                            | 12½c |
|    | (flat for No. 1's and No. 2's) |      |
|    | tive and branded bulls10c      | Яe   |
| -  | (flat for No. 1's and No. 2's) |      |

#### Tare Allowance

A tare allowance of not less than 2 lbs. tare per hide shall be allowed on all sales of Pacific coast hides.

#### Hides or Skins Sold in Mixed Lots

Hides or Skins Sold in Mixed Lots
When hides or skins are sold in lots containing
more than one type or grade of hides, kips or
califishing for which maximum prices are established by this schedule, unless the quantity of
each such type or grade is determined by actual
inspection and separately priced at not exceeding
the applicable maximum, the maximum price for
the lot shall be the maximum price for that type
or grade of hide or skin included in the lot which
has the lowest established maximum price.

Packer Calf and Kip Skins Sold on a Selected Basis No. 1 Selection, Standard Present Trim, Tare Allowance and Delivery

|               | Price per lb.,<br>f.o.b. shipping point   |
|---------------|---|
| Chica         | o packer heavy northern (9½-15 lbs.)27c o packer lights (less than 9½ lbs.)23½c |
| Packe<br>(15- | kips, No. 1 northern native   |
| Brand         | d kips (30 lbs. down)   |
| Slunk         | regular   |

Tare Allowance for Packer Calf and Kip Skins A tare allowance of not less than ½ lb. per skin for packer calf (except slunks) and ¾ lb. per skin for packer kip shall be allowed on all sales of packer calf and kip skins.

Chicago City Calf and Kip Skins Sold on a Selected Basis, No. 1 Selection, Standard Present Trim. Tare Allowance and Delivery

|                              | Price per lb.,<br>f.o.b. shipping point |
|------------------------------|---|
| Chicago city<br>Chicago city | (10-15 lbs.)                            |

f.o.b. shipping po Chicago city (less than 8 lbs.) ... (Continued on page 27.)

This job of arming America is no child's play . . . it demands the best from every man, every machine. The responsibility of providing industry with precision-built, hard working pumping equipment is a task Viking shoulders willingly and with extreme pride. If your production problem is pumps, perhaps Viking can lend a hand . . . write today for Viking specifications and prices.



**EFFICIENCY** PLUS

. . . . Plus a finer, juicier, better look-M ing product — a product that brings greater sales volume. And this at a lower cost comes

with the high efficiency that has made ADEL-MANN equipment the outstanding favorite with meat packers.

Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

"Adelmann - The kind your ham makers prefer"

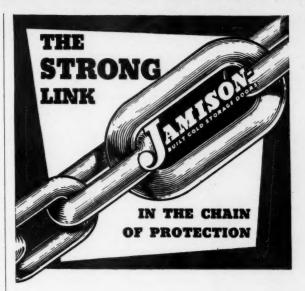
#### HAM BOILER CORPORATION

Office and Factory-Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

1916 - Our Twenty-fifth Anniversary - 1941



The weakest link in many plants using refrigeration is the worn-out or poorly-chosen doors. Of what use are the best insulated walls and the most efficient refrigerating machine, if the doors fail in operating and insulating efficiency?

Why gamble your products, your profits and your reputation on anything less than JAMISON-BUILT DOORS? THEY COST NO MORE!

Every JAMISON - BUILT DOOR gives you the certainty of satisfaction which results from our experience as

the oldest and largest manufacturers - devoting 100% of our effort and our facilities to solving the door problems of refrigeration users.



**Jamison Standard Track** Door. See Bulletin 124

Consult nearest branch or address

JAMISON COLD STORAGE DOOR CO.

HAGERSTOWN,

MARYLAND

The National Provisioner-October 25, 1941

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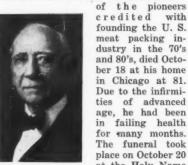
per skin, ripping point .....\$1.43

25, 1941

## Up and down the MEAT TRAIL

#### E. A. CUDAHY, SR. DIES; GREAT PIONEER PACKER

Edward A. Cudahy, sr., chairman of the board of the Cudahy Packing Co. and often described as the last survivor



E. A. Cudahy, Sr.

with founding the U.S. meat packing in-dustry in the 70's and 80's, died October 18 at his home in Chicago at 81. Due to the infirmities of advanced age, he had been in failing health for many months. The funeral took place on October 20 at the Holy Name cathedral, Chicago. At the private

burial in Calvary cemetery, eight veteran Cudahy officials, several retired, whose combined service totaled 337 years, acted as pallbearers. They were William Diesing, Fred W. Hoffman and L. C. Steele, vice presidents; Thomas Creigh, retired general counsel, J. F. Gearen, jr., secretary, A. W. Anderson, retired secretary, W. R. English, retired refinery head, and Lee E. Cassidy, head cattle buyer. Among the honorary pallbearers were many of the nation's meat industry executives, as well as men prominent in other fields.

Born in Milwaukee on February 1, 1860, Mr. Cudahy, the youngest of five sons, went to work at the age of 12 in the plant operated by the John Plankinton Co., one of the pioneer Milwaukee packers. At 15, he had become an expert ham trimmer. After five years with Plankinton, the youth entered the employ of Armour and Company at Chicago, first acting as a messenger between the plant and the yards. After successive promotions, he became assistant plant superintendent and then manager of the beef department.

In 1887, with his brother, Michael, and P. D. Armour, Mr. Cudahy formed the Armour-Cudahy Packing Co. at So. Omaha, Neb., acquiring a plant which had been built and operated by Thomas Lipton. Edward Cudahy, then only 27, was made general manager of the plant. On December 3, 1890, Michael and Edward Cudahy bought the Armour interest in the plant and established their own firm, with Michael as president and Edward as vice president and general manager.

The years immediately following the founding of the company were marked by business depression and severe crop failures in the West, but the Cudahys began without delay to expand their business. The policy of steady development has been continued throughout the company's half-century of existence, making it today one of the largest meat packing organizations in the world, with plants and branches in more than 100 cities in the U.S. and agencies in many foreign countries.

Edward Cudahy became president of the company upon the death of Michael in 1910, transferring the firm's headquarters to Chicago the following year. In January, 1926, he retired as president in favor of his son, Edward A. Cudahy, jr., and was appointed chairman. Until almost his last year he retained much of the vigor of a younger man; neither the increasing infirmities of age nor an almost fatal illness suffered five years ago could deter him long from active participation in the business to which his life had been devoted. He was at his office almost daily, and even when away from headquarters kept in close touch with the business.

Quick to recognize and reward ability and industry, fair and even liberal in his dealings with all men, Mr. Cudahy was universally esteemed among the employes of his company. He was respected in the business world for his integrity, his thorough knowledge of every detail of the packing industry and his high executive ability.

Mrs. Cudahy, the former Elizabeth Murphy of Milwaukee, died in 1937. Members of the immediate family surviving the pioneer packing executive are his son, Edward, jr., present head of the company, and four daughters: Mrs. Frank E. Wilhelm, Chicago, Mrs. Vaughan C. Spalding and Mrs. Austin H. Niblack, Lake Forest, Ill., and Mrs. J. N. Stearns, jr., New York.

#### New Swift Posts to Jarvis, Moss, Newton and Prindeville

The election of four new vice presidents of Swift & Company-Eugene A. Moss, Dr. Roy C. Newton, Porter M. Jarvis and Charles T. Prindeville-was announced on October 20 by John Holmes, president of the company.

Mr. Jarvis will function as assistant to Mr. Holmes; Mr. Moss will have





Eugene A. Moss

Porter M. Jarvis

jurisdiction over by-products "and certain other departments," and Dr. Newton will be in charge of research. Mr. Prindeville will be vice president in charge of the company's cotton and soybean oil mills.

"The changes bring about a new allocation of responsibility," said Mr. Holmes in making the announcement. "We believe that the appointments will make for greater efficiency in the operation of the business. The men who have been named have earned the right to these positions, and their new positions will give them broader opportunities."

Porter Jarvis entered the service of



DEFENSE WORK KEEPS CHILI PLANT HUMMING

Walker's Austex Chili Co., Austin, Tex., is busy night and day filling an M-3 contract for meat and vegetable stew, reports W. F. Gohlke, vice president and general manager. Even the firm's Mexican employes, says Mr. Gohlke, come to work in their own cars. Swift & Company in 1926 at S. St. Joseph, Mo., and was transferred to Chicago in 1928, becoming an assistant to the vice president in charge of the



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25, 1941

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Dr. R. C. Newton

ton C. T. Prindeville

pork division in 1935. He was transferred to the president's office in 1938, when Mr. Holmes was elected president.

Eugene Moss, manager of the Chicago plant since 1938, joined the company at St. Paul in 1920, soon being transferred to Chicago. In 1923, he was transferred to the president's office, serving there under Louis F. Swift, G. F. Swift and Mr. Holmes.

Dr. Roy C. Newton has been chief chemist of Swift & Company since 1931. Receiving his Ph. D. from the University of Chicago in 1924, he later was an instructor in chemistry at Oklahoma A. & M. college and Purdue university. He served in France from 1917 to 1919 and was decorated with the Croix de Guerre, with a star.

Charles T. Prindeville, a graduate of Harvard in the class of 1918, entered the employ of Swift & Company in 1921. He has specialized for a number of years in oil mills, with particular emphasis on soybeans.

#### Armour Acquires Killing Plant at Portland, Ore.

Officials of Armour and Company visited Portland, Ore., recently to complete negotiations for acquisition of the Schlesser Bros. meat packing plant, located at the foot of N. Tyndall st. Present organization at the plant will be continued, and Curtis Schlesser will remain with Armour for an indefinite period.

"Portland's growing importance as a livestock center affords a valuable and much-needed source of supply of livestock for our requirements," stated W. S. Clithero, Armour vice president, who headed the negotiations, "and prompted us to add the slaughtering facilities to our Portland organization. Previous to this time, the Portland area was served by a branch outlet."

#### Georgia Plant Opened

Worth Packing Co., Sylvester, Ga., recently began operations in a newly completed building. The new firm is headed by R. E. Bell, assisted by J. M. Sutton, jr., vice president, and Dr. J. L. Johnston, secretary-treasurer.

#### Isaac Powers, Home Packing Co. Executive, Dies at 63

Isaac S. Powers, 63, vice president and general manager of Home Packing Co., Terre Haute, Ind., passed away at

Union Hospital in that city on October 17, following an illness of several weeks. Funeral services were held on October 19, with burial in the mausoleum crypt of the Diamond Grove cemetery, Jacksonville, Ill., where he once lived.

Beginning



his ISAAC POWERS

meat industry career with Swift & Company, Mr. Powers had been in the trade about 45 years, including a period in his own plant, the Powers-Begg Co. at Jacksonville, Ill. He accepted the position of general manager of Home Packing Co. 30 years ago, retaining the post until the time of his death. Mr. Powers had a wide acquaintance in the industry and will be greatly missed by his friends and business associates.

#### Construction Notes . .

New brick and stone addition to plant of Emge & Sons, Ft. Branch, Ind., now nearing completion, will add curing space and double the present capacity of the modern plant, it is reported. The addition will feature brick floors, tile walls and cork insulation throughout. Curing space will be added to plant facilities in the basement; main floor will house the processing and shipping departments, with large pork and beef chill rooms on second floor. The unit will contain a revolving smokehouse approximately 60 ft. high.

Coast Packing Co., Los Angeles, has started construction of a new hide storage warehouse at 3299 E. Vernon ave. Structure will be leased to Southern California Hide Co. of Los Angeles. Plans call for a one-story-and-basement building of reinforced concrete, measuring 100 by 200 ft. and containing storage space for 26,000 hides.

Rath Packing Co., Waterloo, Ia., plans the erection of a four-story beef slaughtering building and a three-story structure to house beef cooling and shipping facilities. The contract has been awarded to W. A. Klinger Co., Sioux City. Expenditure of approximately \$800,000 is said to be involved. Buildings will be of concrete, brick and steel to match present construction.

To cope with increasing production of hogs throughout Alberta and meet the export requirements of Great Britain, Canada Packers, Ltd., will construct a \$40,000 extension to its North Edmonton plant. The addition will be a basement building of reinforced concrete, measuring 64 ft. square, to be used as a curing house.

## Personalities and Events Of the Week

Harry Lavin, president, Sugardale Provision Co., Canton, O., and Mrs. Lavin celebrated their golden wedding anniversary prior to Mr. Lavin's departure for Chicago to attend the American Meat Institute annual convention. Many life-long friends were on hand for the happy occasion, of which movie shots were taken. Mr. Lavin is a veteran of 21 years in the industry.

Douglas C. MacKeachie, director of purchases, Office of Production Management, on October 18 announced the appointment of Louis J. Wilbur of Miami to the division of purchases. Mr. Wilbur, who was associated with Swift & Company for 40 years, will function as a commercial specialist on leather in the textile, clothing and equipment branch under R. R. Guthrie.

D. J. Harrison, president, and A. P. Carpenter, assistant to the president and sales manager, C. A. Durr Packing Co., Utica, N. Y., spent several days in New York city last week. They visited with R. W. Earley, the company's New York representative.

Edward Foss Wilson, president, Wilson & Co., Chicago, and Mrs. Wilson visited New York last week.

A. W. Paulin has severed his connection as president and general manager of Richter's Food Products, Inc., Chicago. Mr. Paulin has not yet announced his future plans.

Plankinton Packing Co., Milwaukee, is sponsoring broadcasts of the University of Wisconsin football games each Saturday afternoon over nine Wisconsin stations. The broadcasts will extend through November 22.

The meatless days of the first World War are not likely to be repeated during the present emergency, Gerald B. Thorne, executive of Wilson & Co., said on October 13 at a chamber of commerce luncheon in St. Louis. He predicted that meat consumption would increase as the defense effort continues.

Arthur V. Huebner, 55, vice-president and general manager of the Braun Bros. Packing Co., Troy, O., died recently in the Springfield City hospital after an illness of two months. Although he had resided in Springfield his entire life, he had been actively connected with the Troy meat packing organization for the past 13 years. Burial was in Springfield.

Sartorius Provision Co., St. Louis, Mo., a pork packing house for more than half a century, discontinued operations on October 4. The firm was founded 59 years ago by Henry Sartorius, who died in 1900. The business was continued by his four sons, Henry, Adolph, William and Charles.

Forman Casing Co., Inc., 761 Humboldt st., Brooklyn, N. Y., sewed hog casing manufacturer, has entered the sheep casing business, acquiring a new plant at 250 Green st. The division will be under the supervision of Martin

Seligman, who rejoins the Forman organization after a brief absence from the casing field.

W. H. T. Foster, director, John Morrell & Co., Sioux Falls, S. D., and Mrs. Foster spent a few days in New York last week while on vacation in the East.

It is just plain George C. Kern again as the well known Portland, Me., packer resumes his duties as president and general manager of John Kern & Sons after a year of active duty as lieutenant-colonel with the 240th coast artillery, Maine national guard. Mr. Kern spoke highly of the quality of the meat and provisions served the men in camp.

Noah W. Henry, 69, who was once manager of the old National Packing Co. at Memphis, and later was associated with Wilson & Co. and John Morrell & Co., died in that city on October 11. He left the meat industry some time ago to enter other fields.

The famous "cow palace" built in Visitacion Station valley, San Francisco, at a cost of \$2,500,000, will be opened on November 15 for the Grand National Live Stock Exposition. The structure seats 12,000 persons.

Harold P. Dugdale, president and general manager of the Dugdale Packing Co., St. Joseph, Mo., is on a hunting and vacation trip at Nester Falls in the Canadian Lake of the Woods region. He and Mrs. Dugdale are hoping to bag a moose.

Benno W. Schall, assistant industrial engineer at the St. Joseph, Mo., plant

of Armour and Company, is being transferred to the company's Fargo, N. D., plant, where he will serve as head industrial engineer. He joined Armour at St. Joseph in 1922 as a messenger boy.

To provide needed assistance to the company, S. B. Chosky, partner, Keystone Provision Co., Pittsburgh, has been granted a six-month extension before leaving for Ft. Meade.

George Belloc, small stock department, Wilson & Co., Chicago, was a visitor to New York recently.

T. Henry Foster, president, John Morrell & Co., was in New York a short time ago on a tour that included stops at the company's various branches in the East.

Martin C. Brand, New York meat broker, spent considerable time in the West recently visiting meat packers and poultry raisers and shippers. Later, with Loyal Blanchard, L. & G. Blanchard Co., New York, he attended the poultry convention and remained in Chicago to attend the American Meat Institute convention.

Sixty-seven employes of John Wenzel Co., Wheeling, W. Va., have received a total of \$3,590 as overtime pay due them under the Fair Labor Standards Act, it was announced recently by Frank J. G. Dorsey, regional director of the Wage-Hour Division. The individual sums ranged from a few cents to \$243.40.

Chicago's food packing plants are as

vital in the national defense program as are the factories which turn out munitions, Maj. Gen. Edmund B. Gregory, Quartermaster General of the Army, declared during a recent visit to the Union Stock Yards. He was attended by 13 high-ranking officers and a representative from the Army Industrial college in Washington.

Mrs. C. Finkbeiner, operator of C. Finkbeiner & Co., Little Rock, Ark., was described in a recent newspaper article as the only woman head of a meat establishment in Arkansas. Mrs. Finkbeiner first became connected with the business more than 25 years ago in partnership with her husband, the late Christian Finkbeiner, assuming management of the enterprise following his death in 1926. In addition to the plant in Little Rock, the company operates an auxiliary plant in Pine Bluff and a large slaughterhouse on the Mabelvale pike.

E. G. James Co., Chicago packinghouse products brokerage firm, announces that Donald J. Wallace has become associated with the organization as manager of its cereal feed brokerage department. Mr. Wallace has had many years of experience in the feed business.

Due to the retirement rules of the Cudahy Packing Co., Thomas Creigh will cease to act as general attorney for the firm and its affiliates, but will be retained in an advisory and consulting capacity, it was announced recently. Mr. Creigh will continue to practice law in Chicago.

(Continued on page 33.)

## SPICENE COMPANY OF AMERICA

EXCLUSIVE MANUFACTURERS

SPICENE.....(a concentrated seasoning)

KURBRITE.....(a pickling salt)

PAPRAKENE FLAVOR. (a synthetic paprika)

ARE NOW LOCATED IN OUR OWN NEW PLANT

170-20 39th Avenue Flushing, Long Island, New York

H. E. ALTMAN

WRITE OR WIRE FOR FREE,
GENEROUS WORKING SAMPLES.

MARTIN A. SAXE

## Free Condensate of Oil Before Reuse in Boiler

N A number of occasions THE NATIONAL PROVISIONER has pointed out that an opportunity exists in many meat packing plants to reduce refrigerating costs by substituting steam engines for the motors used in driving ammonia compressors.

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The reason for this saving is easy to understand. Steam at low pressure (3 to 5 lbs.) is required in processing departments for cooking and heating. This low pressure steam is obtained from a higher pressure line through a reducing valve. When an engine is installed to drive an ammonia compressor, the engine acts as a reducing valve and delivers exhaust steam at the desired pressure to the low pressure line.

Moreover, in expanding steam from 100 lbs. pressure to 5 lbs. pressure, the steam engine does useful work. This work is obtained at small cost since expense is confined to overhead on the engine and direct operating costs. In other words, power for driving the ammonia compressor is obtained as a by-product of the low pressure steam demand.

#### **Uses Closed System**

An operating engineer of a small meat packing plant points out that the general idea is sound, and that the cost of producing refrigeration can be reduced by the method suggseted. He states, however, that in his plant all steam used for heating and cooking circulates in a closed system and that the condensate is returned to the boiler. In conclusion he asks if the oil in the condensate would not cause trouble in the boiler.

It would cause trouble—but the oil can be kept out of the boiler. Condensed exhaust from reciprocating engines and pumps is often wasted because it is contaminated by oil or grease. Oily condensate, if used for boiler feeding, causes such operating difficulties as foaming and priming, overheating of the boiler tubes and corrosion.

The fact that oil contamination may cause priming and foaming is indicated by analysis (Table 1) of a deposit from the steam space of a boiler.

Table 1.—Analysis of Scale from Steam Space of Boiler

| Space of Boner      | Per Cent |
|---------------------|----------|
| Oil                 | 20.0     |
| Silica              | 4.0      |
| Iron oxide          | 8.2      |
| Calcium carbonate   | 62.8     |
| Magnesium carbonate | 4.4      |

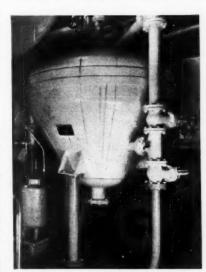
Oil is also carried over with sludge from the boiler water into turbines. Becoming cooler as the steam does its work, the oil congeals and acts as a binder for other substances brought over by priming. The analysis given in

Table 2 is representative of such a deposit from the boiler.

Table 2.—Analysis of Scale Deposited by Steam in Turbine

|                   | Per Cent |
|-------------------|----------|
| Oil               | 24.88    |
| Silica            | 13.80    |
| Iron and alumina  | 6.19     |
| Calcium sulphate  | 0.03     |
| Calcium carbonate | 55.10    |

Oil which exists in emulsion, or in a fine state of division, must be coagulated prior to removal by filtration. Aluminum sulphate and caustic soda may be used for this operation. Before entering the filters the condensate is



REMOVES CONDENSATE OIL

Cochrane oil removal filters are used extensively in industrial plants where cylinder oil from engines contaminates exhaust steam and condensate.

given a treatment of approximately one grain of aluminum sulphate and ½ grain of caustic soda per gallon. The resulting aluminum hydrate precipitate forms a flock which coagulates the finely divided oil particles and holds the oil on the surface of the filter bed.

Operation of the filter is simple. Contaminated water enters the filter at the top and leaves from the lower connection. The entering water passes through the adjustable orifice which causes sufficient resistance to shunt a small amount of water through the coagulant tank; therein it becomes saturated with alum and delivers alum to the filter side of the orifice at a rate proportional to the rate of flow through the adjustable orifice. When using sufficient coagulant, the filter bed retains the suspended

matter at its surface and permits only clear water to pass. When the pressure loss through the filter bed becomes excessive, the filter is taken out of service and back washed.

A helpful preliminary test for the determination of oil in boiler feed water can be conducted by anyone. Take an ordinary clean test tube, fill it to a depth of about 2 in. with the feed water to be tested and shake for a few minutes with the thumb over the test tube opening. If oil globules accumulate on the surface of the water, there is oil in the feed water. If no globules are seen at the end of the shaking period, it is evident that the water contains no oil, or that the amount is quite small.

#### THE AMMONIA SITUATION

The following excerpts are from a letter received recently from the sales manager of one of the larger ammonia producers. His statements should aid in calming any fears that packers and sausage manufacturers may have that an ammonia shortage is imminent, or that there may be difficulty in obtaining this necessary refrigerant in the near future. It is also hoped that the writer's views will persuade users of ammonia for refrigeration not to purchase in excess of their needs, and to do their part to relieve a rather tense situation by returning empty containers promptly. The sales manager writes:

"May I say a word of thanks and commendation for your sensible statement on the ammonia situation on page 11 of the September 13 issue of THE NATIONAL PROVISIONER. There is no word we could add.

"To the best of our knowledge no refrigeration plant operator has ever had a shipment of ammonia delayed, much less refused. Business in general is having to cope with sufficient immediate and pressing restrictions and actual shortages without assuming any gratuitous worries.

"In private conversations with people in the food industry I have said that if any move toward control of the distribution of refrigeration grade anhydrous ammonia became necessary, and there has been no sign that such a move is in sight, the food industry can expect to be very high on the list of those receiving preferred consideration. It would be a sensible thing for an operator of a refrigerating machine to charge that machine with ammonia to the point of its greatest operating efficiency and keep it in that condition without, however, buying up ammonia cylinders uselessly and depriving his neighbor of the use of that equipment.

"We are hopeful that when your readers realize that not the supply of ammonia, but requirements for a highly specialized reusable package could cause difficulty there will be a general move to buy normal needs as required and return the equipment to the ammonia

manufacturer with a minimum of delay.

"There have been so many statements and written articles calculated to 'scare' ammonia users and create a feeling of panic that we feel we owe you our thanks for this moderate and truthful statement of the facts."

#### Solve Processing Problem Through Air Conditioning

One of the major problems confronting the manufacturer of bouillon cubes —preventing the cubes from sticking to the machine which compresses and automatically wraps them — has been solved through air conditioning, according to Edward T. Murphy, vice president in charge of marketing, Carrier Corp., Syracuse, N. Y.

The feat was accomplished in the beef bouillon cube manufacturing plant of the Romanoff Caviar Co., New York City, by close control of temperature and humidity. Maintaining better atmospheric conditions has not only eliminated processing troubles, it is stated, but has also speeded up operations and has aided in production of better product.

The material used in the production of this food product is extremely hygroscopic. While a direct means of moisture or humidity removal and control

#### SUPPLIER ERECTS MANUFACTURING BUILDING

Increased demand resulting from large government contracts, has made it necessary for Layne & Bowler, Inc., water developers, Memphis, Tenn., to erect new buildings to speed up production. The latest addition is a fire-proof, all-steel pipe and screen shop which is said to provide 8,800 sq. ft. of manufacturing space for making well water screens and welded pipe.

Features of this new building include reinforced concrete floor, maximum amount of daylight, improved ventilation and controlled heating with gas-fired unit heaters. Industrial trackage serves indoor and outdoor material reserves. All machinery required in making well water screens and pipe has been placed in the one building. Interior view of plant is shown.



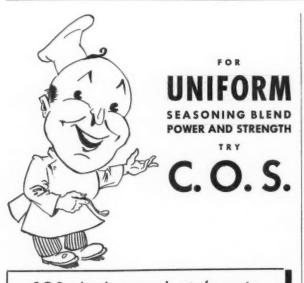
was indicated in the plant in question, it was necessary to conduct tests to determine the extent of humidity control to produce optimum conditions.

As a result of the investigations, a relative humidity of 30 per cent and a temperature of 83 degs. F. were selected as ideal. To maintain these conditions a Carrier silica gel dehydrator and compressor was installed.

"This is believed to be the first in-

stallation of its kind made to improve the manufacture of bouillon cubes," Mr. Murphy said. "The significant feature of the installation is that separate control of humidity is accomplished through the use of the separate dehydration or dehumidifying equipment."

Watch Classified page for bargains.



C.O.S. takes the guesswork out of seasoning . . . gives your meat loaves, sausage and specialties new zest, appetizing goodness and uniform appeall You can always rely upon Stange's Cream of Spice Seasonings for absolute uniformity. Ask the Stange Chef to help you solve your flavor problems.

WM. J. STANGE COMPANY 2536-40 W. MONROE ST., CHICAGO

Western Brunches 923 E. 3rd St., Los Angeles

### "BOSS" No. 415 LIFT



This handy device saves space and relieves a trying situation in handling viscera from the killing floor to the paunch table.

\* \* \*

It may be operated by a hand wheel or by motor, It has self-operating brake which positively holds the load at any point and prevents it from slipping back.

\* \* \*

When the pan is raised from the floor and reaches the top of the table, the

contents are automatically discharged. Release of the brake allows it to descend by its own weight.

\* \* \*

Be sure to buy the "BOSS" if you want

**Best Of Satisfactory Service** 

#### The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, Ill.

## Exports of Pork and Lard Continued Heavy in August

E August increased to record-breaking size as the movement of pork and lard to Britain continued. Lard exports at 44,634,455 lbs. were the largest

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for August since 1930. Total meat exports at 29,902,407 lbs. were about six times as great as a year earlier. Total meat imports at 12,352,315 lbs. were about twice as large as 1940.

#### FOREIGN TRADE IN MEATS AND LARD

|   | August, 1941<br>lbs.                 | August, 1940<br>lbs.                       | 8 mos.<br>1941<br>lbs.  | 8 mos.<br>1940<br>lbs.   |
|---|--------------------------------------|--|---|--|
|   | 13                                   | PORTS                                      |   |  |
| Beef and Veal-  |                                      |  |   |  |
| Beef, fresh<br>Veal, fresh<br>Reef and yeal.                | 3,133,087<br>31,558                  | 1,165,956 $28,851$                         | 21,368,905<br>139,583   | 3,647,845<br>118,064   |
| pickled or cured<br>Beef, canned                            | 159,505<br>8,936,434                 | $\substack{142,315\\4,640,002}$            | 972,181<br>52,199,384   | 1,045,459 $46,785,193$   |
| Total beef and veal   | 12,260,584                           | 5,977,124                                  | 74,680,053  | 51,596,561   |
| Pork-   |                                      |  |   |  |
| Pork, fresh   | 36,282<br>con. 33,154                | 485,364<br>27,572                          | 10,316,402<br>1,095,201                                       | $\frac{1,844,847}{1,597,017}$  |
| Pork, pickled,<br>salted and other                          | 22,295                               | 16,700                                     | 297,719   | 587,874  |
| Total pork  | 91,731                               | 529,636                                    | 11,709,322  | 4,029,738  |
|   | E                                    | KPORTS                                     |   |  |
| Beef and Veal-  |                                      |  |   |  |
| Beef and veal, fresh<br>Beef, cured<br>Beef, canned         | 1,205,415                            | 520,113<br>829,431<br>53,198               | 5,360,825<br>5,444,888<br>6,009,982                           | 4,924,646<br>5,540,081<br>610,923  |
| Total beef and veal   | 4,028,926                            | 1,402,742                                  | 16,815,695  | 11,075,650   |
| Pork-   |                                      |  |   |  |
| Fresh and frozen<br>Cumberland                              | 488,597                              | 1,339,126                                  | 3,910,659   | 35,860,408   |
| and Wiltshire sides Hams and shoulders Bacon Pickled Canned | 7,500,462<br>1,996,668<br>13,288,764 | 786,231<br>323,971<br>1,289,770<br>237,973 | 26,330<br>31,711,011<br>11,239,876<br>44,112,949<br>6,309,364 | $\begin{array}{c} 5,030,024 \\ 14,326,792 \\ 7,728,136 \\ 11,488,119 \\ 5,609,634 \end{array}$ |
| Total pork  | 25,873,481                           | 3,977,071                                  | 97,310,189  | 80,043,113   |
| Lard  | 44,634,455                           | 10,180,597                                 | 204,451,837   | 158,629,167  |
| Sausage-  |                                      |  |   |  |
| Sausage ingredients   | 909,117<br>99,655                    | 280,569 $184,089$                          | 6,284,852<br>951,713  | 2,083,368<br>1,486,464   |

#### **CUT-OUT IMPROVEMENT GREATEST ON HEAVIES**

(Chicago costs and prices, first four days of week)

Although hog costs advanced during the latter part of the four-day period, average hog costs on the three weight ranges shown below were still from 51 to 53c per cwt. below a week earlier. Total product values declined 38 to 47c per cwt.—47c per cwt. on light butchers, 45c per cwt. on medium hogs and 38c per cwt. on heavy hogs. Some cut-out improvement resulted, with heavy hogs cutting out best.

| 1   | 80-220 1   | bs. —   | 22   | 20-240 11  | 08   | 2  | 40-270 1  | bs.—   |
|---|--|---|--|--|--|--|---|--|
| Pct.<br>live<br>wt.   | Price<br>per<br>lb.  | Value<br>per<br>Cwt.<br>alive   | Pct.<br>live<br>wt.  | Price<br>per<br>lb.  | Value<br>per<br>cwt.<br>alive  | Pct.<br>live<br>wt.  | Price<br>per<br>lb.   | Value<br>per<br>cwt.<br>alive  |
| Regular hams         14.00           Picnics         5.60           Boston butts         4.00           Loins (blade in)         9.80           Bellies, S. P.         11.00           Bellies, D. S.         17.00           Fat backs         1.00           Plates and jowis         2.50           Raw leaf         2.10           P. S. lard, rend, wt         12.40           Spareribs         1.60           Trimmings         3.00           Feet, tails, neckbones         2.00           Offal and miscellaneous | 19.3<br>16.6<br>18.5<br>19.6<br>15.4<br>7.0<br>9.7<br>9.5<br>9.4<br>14.1 | \$2.70<br>.93<br>.74<br>1.92<br>1.69<br>.07<br>.24<br>.20<br>1.17<br>.23<br>.33<br>.14<br>.51 | 13.80<br>5.40<br>4.00<br>9.60<br>9.70<br>2.00<br>3.00<br>2.80<br>2.20<br>11.30<br>2.80<br>2.80<br>2.00 | 19.3<br>16.6<br>18.5<br>19.3<br>15.3<br>10.4<br>7.1<br>9.7<br>9.5<br>9.4<br>11.8 | \$2.66<br>.90<br>.74<br>1.85<br>1.48<br>.21<br>.21<br>.27<br>.27<br>.21<br>1.06<br>.18<br>.31<br>.13 | 13.70<br>5.40<br>4.00<br>9.60<br>8.00<br>4.20<br>3.30<br>2.00<br>10.50<br>1.50<br>2.80<br>2.00 | 19.4<br>16.6<br>18.5<br>18.8<br>14.8<br>9.9<br>7.6<br>9.7<br>9.5<br>9.4<br>10.3 | \$2.60<br>.90<br>.7-<br>1.80<br>1.11<br>.44<br>.33<br>.32<br>.11<br>.90<br>.11<br>.3 |
| TOTAL YIELD AND VALUE. 69.00  |  | \$10.87   | 70.00  |  | \$10.72  | 71.00  |   | \$10.6   |
| Cost of hogs per cwt<br>Condemnation loss<br>Handling and overhead  | \$10.14<br>.05<br>.67  |   |  | \$10.25<br>.05<br>.58  |  |  | \$10.28<br>.05<br>.53   |  |
| TOTAL COST PER CWT.   | \$10.86  |   |  | \$10.88  |  |  | \$10.86   |  |
| TOTAL VALUE   | 10.87  |   |  | 10.72  |  |  | 10.60   |  |
| Loss per cwt  |  |   |  | .16  |  |  | .26   |  |

Pork exports totaled 25,873,481 lbs., or slightly under shipments during July, but were six and one-half times as large as exports during August, 1940. Cured pork shipments totaled 22,786,000 lbs. against 2,400,000 lbs. a year earlier. Canned pork shipments amounted to 2,599,000 lbs. compared with 238,000 lbs. during August, 1940.

Exports of lard were about 19 million lbs. smaller than in July, but exceeded shipments during the preceding August by 34,453,858 lbs.

Exports of beef and veal were almost three times as great as in August, 1940, but were 1,444,000 lbs. under exports during July. Beef and veal imports (mostly canned beef) were up to 12,-261,000 lbs. compared with 6,751,000 lbs. in July and 5,977,000 lbs. in 1940.

Both exports and imports for the first eight months of 1941 exceeded the cumulative total for the like 1940 period. Lard exports through August, 1941, totaled 204,451,837 lbs. compared with 158,629,167 lbs. during the same period in 1940. Pork shipments totaled 97,310,189 lbs. compared with 80,043,113 lbs. last year. Beef and veal exports were 16,815,695 lbs. against 11,075,650 lbs. a year earlier.

Imports of beef and veal during the first eight months of 1941 exceeded those of a year earlier by 23,083,492 lbs. and imports of pork were 7,679,584 lbs. ahead of imports in 1940.

Exports of pork and lard during each of the last twelve months:

#### PORK EXPORTS

1941-40

1940-39

| lbs   |   |
|---|---|
| August  | 3,481 3,977,071   |
| July  |   |
| June  | .700 3,129,122  |
| May 3,516   | 3,052 3,775,390   |
| April 2,929   |   |
| March 2,418   | 3,058 4,701,917   |
| February 2,773  | 3,410 27,692,121  |
| January 2,27  | ,224 28,587,458   |
| December 2,731  | .563 17.391.706   |
| November 3.327  | ,051 7,302,058  |
| October 3.834   |   |
| September 3,897   | ,508 9,154,678  |
| LARD EXPORT   | 8   |
| 1941<br>lbi   | 1-40 1940-39<br>3. lbs.   |
|   | . lbs.  |
| lbi   | l,455 10,180,597  |
| August44,634  | 3. lbs.<br>1,455 10,180,597<br>28,238,574   |
| August  | lbs.<br>1,455 10,180,597<br>1,287 28,238,574<br>1,082 12,696,718  |
| August .44,63-<br>July .53,813<br>June .20,10   | 3. lbs.<br>1,455 10,180,597<br>1,287 28,238,574<br>1,082 12,696,718<br>3,675 14,889,018   |
| August  | 8. 1bs.<br>1,455 10,180,597<br>1,287 28,238,574<br>1,082 12,496,718<br>1,675 14,889,018<br>1,420 18,848,807   |
| August 44.63<br>July 53.811<br>June 20,10<br>May 10,699<br>April 22,377<br>March 24,322   | 3. 1bs.<br>1,455 10,180,597<br>1,287 28,238,574<br>1,082 12,696,718<br>14,889,018<br>18,484,807<br>18,787 20,654,210  |
| August 44,63- July 53,811 June 20,10: May 10,699 April 22,37:   | 3. Ibs.<br>1,455 10,180,597<br>1,287 28,238,574<br>1,082 12,696,718<br>1,675 14,889,018<br>1,420 18,848,807<br>1,737 20,654,210<br>1,911 25,132,915                                     |
| Bit   August   44,63     July   53,811     June   20,10     May   10,690     April   22,37     March   24,32     February   1,822 | 3. 1bs.<br>1,455 10,180,597<br>2,287 28,238,574<br>1,082 12,696,718<br>3,675 14,889,018<br>3,420 18,848,808<br>3,787 20,654,210<br>3,911 25,132,915<br>3,270 27,988,328                 |
| August 44,63 July 53,811 June 20,10 May 10,699 April 22,377 March 24,322 February 14,827 January 13,606                           | 10s.<br>1455 10,180,597<br>2,287 28,238,574<br>1,082 12,696,718<br>5,675 14,889,018<br>5,420 18,848,807<br>1,737 20,654,210<br>1,911 25,132,915<br>1,270 27,988,328<br>1,082 18,916,611 |
| August 4, 48, 33, 31, 31, 31, 31, 31, 31, 31, 31, 31  | 10s. 10s. 10s. 10s. 10s. 10s. 10s. 10s.   |
| Box   Box   Box   | 10s. 10s. 10s. 10s. 10s. 10s. 10s. 10s.   |

#### MEAT IMPORTS AT NEW YORK

Imports for the period October 9 to October 15, inclusive, at New York:

| Point of Commodity   | Amount lbs.  |
|--|--|
| Argentina—Canned corned beef   | 720,936 $153,000$  |
| Brazil—Canned corned beef  —Tinned beef extract  —Pork sausage  —Dry salt pork  —Fresh chilled lamb livers  —Fresh frozen beef livers  | 109,458<br>9,968<br>640<br>160<br>2,160<br>53                                |
| Cubs—1.685 quarters fresh chilled beef: —Fresh chilled beef cuts—142 eighths fresh frozen beef—148 eighths fresh frozen beef—148—148 eighths fresh frozen beef cuts—148 eighths frozen pork sunsage ribs—148 eighths frozen pork sunsage ribs—157 carcasses fresh chilled pork—157 carcasses fresh chilled pork—158 eighths fresh frozen beef—158 eighths frozen beef—158 eighth | 1,028,115<br>449,098<br>81,655<br>20,504<br>5,621<br>3,491<br>2,652<br>6,121 |
| Uruguay—Canned corned beef —Liverpaste in tins —Cooked sausage   | 1,915,452<br>2,187<br>363  |

### CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

#### CASH PRICES Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., October 23, 1941. REGULAR HAMS Green 201/2 201/2 201/2 201/2 BOILING HAMS Green S.P. SKINNED HAMS \*S.P. 10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-26 25-30 20-22 20 % 22-24 20 % 24-26 20 \* 25-30 19 % 25/up, No. 2's inc. 18 % PICNICS \*S.P. Green Short shank %-%c over. GREEN AMERICAN BELLIES BELLIES (Square Cut Seedless) \*D.C. Green Green 16 15% 15% 155% 155% 1518 1518 17 17 16% Quotations represent No. 1 new cure. D. S. BELLIES Rib Clear D. S. FAT BACKS OTHER D. S. MEATS WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

|               | Cash           | Loose   | Leaf   |
|---------------|----------------|---------|--------|
| Saturday, Oct | t. 189.371/n   | 9.50b   | 9.75n  |
| Monday, Oct.  | 209.05n        | 9.35ax  | 9.75n  |
| Tuesday, Oct  | 219.30n        | 9.40n   | 9.75b  |
| Wednesday.    | Oct. 229.321/n | 9.421/n | 10.00n |
| Thursday Or   | t. 289.321/2n  | 9.47%n  | 10.00n |
|               | 249.50n        | 9.621/2 | 10.00n |
| _             |                |         |        |

#### Packers' Wholesale Prices

| Refined lard, tierces, f.o.b, Chgo          |   |
|---|---|
| Kettle rend., tierces, f.o.b. Chgo          | i |
| Leaf, kettle rend., tierces, f.o.b. Chgo11% |   |
| Neutral, tierces, f.o.b. Chicago            |   |
| Shortening tierces c a f                    |   |

#### Havana, Cuba Pure Lard Price Wednesday, October 22......14.821/3

### FUTURE PRICES SATURDAY, OCTOBER 18, 1941

| Open                              | High                              | Low                               | Close  |
|-----------------------------------|-----------------------------------|-----------------------------------|--|
| LARD:                             |                                   |                                   |  |
| Oct                               | 9.52<br>9.75<br>11.121/4<br>11.30 | 9.22½<br>9.42½<br>10.82½<br>11.00 | 9.27½b<br>9.52½<br>9.75ax<br>11.07½ax<br>11.25 |
| Sales: Dec. 64;<br>254 sales,     | Jan. 102; 1                       | Mar. 59; Ma                       | y 29; total,                                   |
| Open interest:<br>Mar. 219; May 9 |                                   |                                   | Jan. 944;                                      |
| CLEAR BELLIE                      | 8:                                |                                   |  |
| 0et                               |                                   |                                   | 11.021/2n                                      |

| MONDA                                   | Y, OCTO              | BER 20, 1941               |           |
|---|----------------------|----------------------------|-----------|
| LARD:                                   |                      |                            |           |
| Oct 9.10                                | 9.20                 | 8.95                       | 9.00ax    |
| Dec 9.50                                | 9.50                 |                            | 9.17%     |
| Jan 9.70<br>Mar 11.071/4-05             | 11.0736              | 9.30                       | 10.6714b  |
| May11.25                                | 11.25                | 10.871/2                   | 10.90     |
| Sales: Oct. 2; I<br>21; total, 84 sales |                      | Jan. 77; Mar.              | . 56; May |
| Open interest:<br>Mar. 223; May 10      | Oct. 2;<br>0; total, | Dec. 1,334;<br>2,619 lots. | Jan. 960; |
| CLEAR BELLIES:                          |                      |                            |           |
| 0et                                     |                      |                            | 11.02½n   |

#### TUESDAY, OCTOBER 21, 1941

| LAKD:                                   |             |            |          |      |
|---|-------------|------------|----------|------|
| Oct 9.25                                | 9.25        | 9.20       | 9.25     | ax   |
| Dec 9.15-171/2                          | 9.45        | 9.15       | 9.40     |      |
| Jan 9.371/2                             | 9.671/2     | 9.35       | 9,62     |      |
| Mar10.70                                | 11.021/2    | 10.65      | 10.92    |      |
| May10.85                                | 11.20       | 10.85      | 11.13    | 5    |
| Sales: Oct. 3; 1<br>42; total, 298 sale |             | Jan. 87;   | Mar. 48; | May  |
| Open interest:                          | Oct. 3:     | Dec. 1,2   | 91; Jan. | 959; |
| Mar. 228; May 12                        | 7; total, 2 | 2,608 lots |          |      |

#### WEDNESDAY, OCTOBER 22, 1941

| ** ***                               |                 |              |              |
|--------------------------------------|-----------------|--------------|--------------|
| LARD:                                |                 |              |              |
| Oct 9.30                             | 9.35            | 9.2736       | 9.27%ax      |
| Dec 9.50-55                          | 9.57%           | 9.40         | 9.42 1/2 ax  |
| Jan 9.75                             | 9.77%           | 9.621/2      | 9.65ax       |
| Mar11.021/2                          | 11.071/2        | 10.921/4     | 10.92 1/2 ax |
| May11.25                             | 11.27 1/2       |              | 11.121/2b    |
| Sales: Oct. 4;<br>36; total, 241 sal | Dec. 84;<br>es. | Jan. 69; Mar | . 48; May    |
| Open interest:                       | Oct. 4;         | Dec. 1,289;  | Jan. 966;    |

#### THURSDAY, OCTOBER 23, 1941

| LARD:                                  |            |                          |             |
|--|------------|--------------------------|-------------|
| Oct 9.30                               | 9.30       | 9.20                     | 9.271/2     |
| Dec 9.45                               | 9.50       | 9.371/2                  | 9.471/ab    |
| Jan 9.671/2                            | 9.721/2    | 9.60                     | 9.70ax      |
| Mar10.97 1/2                           | 11.021/2   | 10.90                    | 11.00       |
| May11.171/2-20                         | 11.25      | 11.121/9                 | 11.22 1/3 b |
| Sales: Oct., 10;<br>May, 15; total, 14 | Dec., 49;  | Jan., 43;                | Mar., 32    |
| Open interest: C<br>Mar., 253; May, 14 | et., 9; De | e., 1,297;<br>,684 lots. | Jan., 980   |

#### FRIDAY, OCTOBER 24, 1941

| TTEFT | <i>J</i> .  |                    |           |         |
|-------|-------------|--------------------|-----------|---------|
| Dec.  | 9.5714-60   | 9.70               | 9.571/4   | 9.621/2 |
| Jan.  | 9.821/9     | 9.90               | 9.80      | 9.821/b |
| Mar.  | 11.07%      | $11.22\frac{1}{3}$ | 11.071/2  | 11.15   |
| May   | 11.271/3-30 | 11.47%             | 11.27%    | 11.37%  |
| 130   | ov b bid as | - hodee_           | n-nominal | )       |

#### PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand October 1, 1941:

| Oct. 1,<br>1941<br>M lbs.   | Oct. 1,<br>1940<br>M lbs. | 5-yr. av.<br>1936-40<br>M lbs. |
|-----------------------------|---------------------------|--------------------------------|
| Butter, creamery202,670     | 128,087                   | 144,183                        |
| Butter, packing stock 52    | 8                         | 324                            |
| Cheese, American156,801     | 128,104                   | 109,466                        |
| Cheese, Swiss 6,395         | 5,418                     | 5,327                          |
| Cheese,                     |                           |                                |
| brick and Munster. 792      | 1.225                     | 1.051                          |
| Cheese, Limburger 816       | 1,230                     | 1,099                          |
| Cheese, all other           | 4,200                     | 2,000                          |
| varieties 23,596            | 14.234                    | 11.260                         |
| Eggs, shell, cases 5,432    | 6,040                     | 5,822                          |
| Eggs, frozen177,940         | 130,787                   | 121,476                        |
| Eggs, frozen, case          | 200,101                   | 227,210                        |
| equivalent 5,084            | 3,737                     | 3,471                          |
| Eggs, case equivalent,      | -,                        |                                |
| both shell & frozen. 10,516 | 9,777                     | 9,293                          |
|                             |                           |                                |

#### U. S. PORK-LARD STOCKS

Storage holdings of pork and lard on the first of each month, compared with the five-year average for the last twelve months:

|   | LARD_   |  |
|---|---|--|
| 5 yrav.<br>1936-40  | 1940-41<br>   | Rend.<br>Pork<br>Fat<br>1940-41  |
| November   62.8   | 223.2<br>232.5<br>287.0<br>299.6<br>317.4<br>310.4<br>321.1<br>366.1<br>374.7<br>332.9<br>282.7<br>215.6 <sup>3</sup> | 5.1<br>7.1<br>7.2<br>9.2<br>8.8<br>6.6<br>7.8<br>7.8<br>7.4<br>3.6                                       |
|   | PORK-   |  |
| 5 yr. av.<br>1936-40  | 1939-40<br>—Million lbs.—   | 1940-41  |
| November         277.3           December         330.9           January         458.4           February         588.7           March         600.5           April         585.2           May         570.7           June         533.5           July         505.3           August         458.3           September         380.3           October         299.8 | 272.7<br>332.3<br>469.5<br>588.6<br>650.7<br>652.7<br>612.0<br>592.6<br>598.5<br>548.7<br>417.6<br>300.2              | 303.7<br>408.9<br>656.2<br>739.9<br>791.9<br>785.4<br>795.9<br>798.5<br>703.9<br>618.9<br>485.1<br>366.1 |

<sup>1</sup>Not distinguished from lard prior to Dec. 1940. <sup>2</sup>Preliminary.

#### GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during September, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

|                    | Sept.,<br>1941<br>lbs.        | Aug.,<br>1941<br>lbs.   | Sept.,<br>1940<br>lbs.   |
|--------------------|-------------------------------|---|--|
| Fresh and frozen-  |                               |   |  |
| Beef               | 725,208<br>44,778             | 73,091,963<br>895,345<br>124,610<br>2,433,554<br>220,214<br>689,659 | 46,731,380<br>457,090<br>25,487<br>1,875,224<br>282,580<br>774,554 |
| Cured              |                               |   |  |
| Beef               | 854,380<br>141,662<br>585,161 | 180,174<br>1,001,255<br>579,556                                     | 956,379<br>130,608<br>482,759                                      |
| lard               | 543,199                       | 571,475   | 444,404  |
| Total <sup>1</sup> | 76,685,798<br>ngs for F.      |   | 52,160,474   |

#### CANNED BEEF IMPORTS

Imports of canned beef into the United States during July, 1941:

| Count  |    |     |   |  |  |   |   |   |  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |  | Lbs.      |
|--------|----|-----|---|--|--|---|---|---|--|---|---|---|---|---|---|---|---|---|---|---|---|---|---|--|-----------|
| Argen  | ti | n s | 2 |  |  |   |   |   |  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |  | 1,554,687 |
| Brazil | ١. |     |   |  |  |   |   | * |  |   |   | • | 6 |   |   | 6 |   | 6 | • |   | 6 |   |   |  | 1,422,089 |
| Parag  |    |     |   |  |  |   |   |   |  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |  |           |
| Urugu  |    |     |   |  |  |   |   |   |  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |  |           |
| Cuba   |    |     |   |  |  | * | * | * |  | ٠ | • | * | * | ٠ | × | * | ٠ | 4 |   | 8 | 4 | ٠ | * |  | 4,680     |
| Tot    | 10 |     |   |  |  |   |   |   |  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |  | 4.066,025 |
| Val    | ue |     |   |  |  |   | : |   |  |   |   |   | ٠ |   |   |   |   |   |   |   |   |   |   |  | \$452,72  |

Br Sw Ca

Ch Me Ch Ch La La La

He Lig He Lig He Lig Mu Mu Mu She She

#### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on October 18, 1941:

|       |        | Week<br>Oct. 18 | Previous<br>week | Same<br>week '40 |
|-------|--------|-----------------|------------------|------------------|
| Cured | ments, | lbs. 22,131,000 | 23,574,000       | 20,792,000       |
| Fresh |        | lbs. 59,628,000 | 63,082,000       | 58,668,000       |
| Lard. |        | 12,225,000      | 11,623,000       | 5,987,000        |

## MEAT AND SUPPLIES PRICES

Chicago

| WHOLESALE FRESH ME   | ATS                              |
|--|----------------------------------|
| Carcass Beef<br>Week ended<br>Oct. 22, 1941<br>per lb.   | Cor. week,<br>1940<br>per lb.    |
| Prime native steers— 400-600 20 @20\\\ 600-800 19\\\\ 600-800 18 @18\\\\   | 20<br>20                         |
|  | 20                               |
| Good mative steers 18½ @ 18½<br>400- 600 18½ @ 18½<br>600- 800 17½ @ 17½<br>800-1000 16½ @ 17  | 18½<br>18½<br>18½                |
| Medium steers—     16½ @ 17       400-600     16     @ 16½       600-800     16     @ 16½       800-1000     15½ @ 16½       Heifers, good, 400-600     18½ @ 19       Cows, 400-600     12½ @ 13       Hind quarters, choice     21       Fore quarters, choice     17  | 17%@18%<br>17%<br>17%<br>17%@18% |
| 800-1000   |                                  |
| Hind quarters, choice 21<br>Fore quarters, choice 17   | 24<br>16                         |
|  | unquoted                         |
| Beef Cuts  | 37<br>34                         |
| Steer short loins, choice, 30/35.30<br>Steer short loins, No. 128  | unquoted<br>45<br>40             |
| Steer sloin ends (hips)25  | 30<br>291/4                      |
| Cow loins  | 18<br>20                         |
| Cow loin ends (hips)181/3<br>Steer ribs, choice, 30/4023   | 20<br>unquoted                   |
| Steer ribs, No. 1  | 28<br>28                         |
| Cow ribs, No. 2  | 13<br>12%                        |
| Steer rounds, choice, 80/100   19  | unquoted<br>20<br>19½            |
| Steer chucks, choice, 80/100171/2  | unquoted<br>18                   |
| Steer chucks, No. 2  | 17%<br>14                        |
| Cow chucks   | 131/2                            |
| Medium plates  | 10 1/2<br>16                     |
| Cow navel ends   | 81/4                             |
| Fore shanks  | 9<br>8<br>72                     |
| Strip loins, No. 2   | 35<br>37                         |
| Fore annua 9  Hind shanks, No. 1 bnls. 9  Strip loins, No. 2. 45  Strip loins, No. 2. 55  Strip loins, No. 2. 38  Beet lenderloins, No. 2. 55  Seet lenderloins, No. 2. 56  96   | 24<br>68                         |
| Beef tenderloins, No. 255<br>Rump butts26  | 65<br>24                         |
| Seet tenderions, No. 2   | 26<br>16                         |
| Insides, green, 12@18 range21  | 15<br>161/1<br>16                |
| Insides, green, 12@18 range 21 Outsides, green, 8 lbs. up 20 Knuckles, green, 8 lbs. up 204  | 164                              |
| Beef Products   State   Rearts   State   Sta | .7                               |
| Tongues  | 10<br>18                         |
| Ox-tail 10   | 14<br>9                          |
| Fresh tripe, H. C  | 10<br>1114<br>20                 |
| Kidneys 8  | 9                                |
| Choice carcass 2014  | 17 @18<br>15 @16                 |
| Good carcass 19 Good saddles 25 Good racks 17 Medium racks 17  | 21 @22<br>14 @15                 |
| mediam racks16   | 12                               |
| Brains, each   | 10<br>30                         |
| Calf livers  | 53                               |
| Choice lambs   | 16<br>15                         |
| Medium saddles   | 20<br>19                         |
| Medium saddles   | 12<br>11                         |
| Lamb fries   | 28<br>17<br>15                   |
| Mutton   |                                  |
| Heavy sheep  | 6<br>7<br>9                      |
| Light saddles  | 10                               |
|  | 6<br>12                          |
| mutton loins   | 8                                |
| Sheen tongrees   | 11                               |

S

rd on

with

welve

Rend. Pork Fat 1940-41

1940-41

303.7 408.9 656.2 739.9 791.9 785.4 795.9 798.5 703.9 618.9 485.1 366.1<sup>3</sup>

MEAT liveries ted durhe U.S. Agriculown be-

46,731,389 457,090 25,487 1,875,224

444,404 52,160,474

RTS into the 41:

MENTS

hicago for 3, 1941:

Same week '40 00 20,792,000 00 58,668,000 00 5,937,000

r 25, 1941

| cago   |  |
|--|--|
| Fresh Pork and Pork Product   Pork loins, 8-10 lbs. av   | 15<br>11<br>12<br>34<br>11<br>7%<br>13%  |
| Boston butts   | 17<br>85<br>37<br>82<br>44<br>87<br>44<br>85   |
| Chitterlings   |  |
| parchment paper Fancy skinned hams, 14@16 lbs., parchment paper Standard reg. hams, 14@16 lbs., plain. Picnics, 4@8 lbs., short shank, plain. Picnics, 4@8 lbs., long shank, plain. Fancy bacon, 6@8 lbs., plain Standard bacon, 6@8 lbs., plain No. 1 beef sets, smoked Insides, 8@21 lbs. Couked dams, choice, skin on, fatted. Cooked hams, choice, skin on, fatted. Cooked hams, schoice, skin on, fatted. Cooked picnics, skinned, fatted.  | 25 @ 26<br>25 \ @ 26 \ 25 \ 22 \ 22 \ 22 \ 22 \ 22 \ 22 \  |
| VINEGAR PICKLED PRODU  | OTS  |
| Pork feet, 200-lb. bbl.  Lamb tongue, short cut, 200-lb. bbi.  Regular tripe, 200-lb. bbl.  Honeycomb tripe, 200-lb. bbl.  Pocket honeycomb tripe, 200-lb. bbl.  | \$20.75<br>69.00<br>27.50<br>30.00   |
| BARRELED PORK AND BE Clear fat back pork: 70-80 pieces 80-100 pieces 100-125 pieces. Clear plate pork, 25-35 pieces Bean pork Brisket pork Plate beef Extra plate beef.  | \$20.50<br>20.00<br>19.50<br>19.50<br>24.00n<br>23.00<br>23.50   |
| SAUSAGE MATERIALS  |  |
| (Packed basis.)  Regular pork trimmings. Special lean pork trimmings. S5%.  Extra lean pork trimmings. 85%.  Fork cheek meat (trimmed).  Fork hearts.  Fork livers.  Native boneless bull meat (heavy).  Boneless chucks.  Shank meat.  Beef trimmings.  Dressed canners. 350 lbs. and up.  Dressed canner cows. 400-450 lbs.  Dr. bologna bulls. 600 lbs. and up.  Tongues, No. 1 canner trim.  | 11¼ @22<br>26 @26½ 15 @15½<br>14 @14¼ 17 @17¼ 16¼ @17<br>13¼ @13½ 11¼ 11¼ 12¼ 13½ 13½ 13½  |
| DOMESTIC SAUSAGE   |  |
| (Quotations cover fancy grades Pork sausage, in 1-lb. carton. Country style sausage, fresh in link. Country style sausage, fresh in bulk. Country style sausage, smoked. Frankfurters, in heep casings. Frankfurters, in heep casings. Skinless frankfurters Bologna in beef bungs, choice. Bologna in beef bungs, choice. Liver sausage in beef rounds. Liver sausage in beef rounds. Liver sausage in hog bungs. Smoked liver sausage in hog bungs. Head cheese New England luncheon specialty. Minced luncheon specialty. Chongue and blood. Blood sausage Souse Polish sausage | 28<br>23 <sup>1</sup> / <sub>4</sub><br>21 <sup>1</sup> / <sub>5</sub><br>29<br>29<br>21<br>28<br>23 <sup>1</sup> / <sub>5</sub><br>20<br>21<br>28 <sup>1</sup> / <sub>4</sub><br>29 <sup>1</sup> / <sub>5</sub><br>24 <sup>1</sup> / <sub>5</sub><br>24 <sup>1</sup> / <sub>5</sub><br>22<br>22<br>22<br>24<br>24<br>24<br>25<br>26<br>27<br>28 <sup>1</sup> / <sub>5</sub><br>28 <sup>1</sup> / <sub>5</sub><br>28 <sup>1</sup> / <sub>5</sub><br>28 <sup>1</sup> / <sub>5</sub><br>28 <sup>1</sup> / <sub>5</sub><br>29 <sup>1</sup> / <sub>5</sub> |
| DDV CAUCACE  |  |

DRY SAUSAGE

 DRY SAUSAGE

 Cervelat, choice, in hog bungs.
 46

 Thuringer
 26

 Farmer
 37

 Holsteiner
 33

 B. C. salami, choice
 43½

 Milano, salami, choice in hog bungs
 44

 B. C. salami, new condition
 26½

 Frisses, choice, in hog middles
 47

 Genoa style salami, choice
 51

 Pepperoni
 42

 Mortadella, new condition
 24½

 Cappicola
 51½

 Italian style hams
 42

| and the same of th | Cwt.   |
|--|--|
| Nitrite of soda (Chgo. w'hee. stock). In 400-lb, bbls, delivered   | 8.75   |
| Saltpeter, less than ton lots, f.o.b. N. Y.: Dbl. refined granulated.  Dbl. refined granulated.  Small crystals  Medium crystals  Large crystals  Pure rfd. gran. nitrate of soda.  Pure rfd. powdered nitrate of soda.  unq  Salt, per ton, in minimum car of 80,000 lbs.  only, f.o.b. Chicago, per ton:  Granulated  Medium, dried  Rock  | 8 80   |
| Small crystals   | 9.50   |
| Large crystals   | 10.50  |
| Pure rfd. gran. nitrate of soda  | 2.90   |
| Salt, per ton, in minimum car of 80,000 lbs.   | noted  |
| only, f.o.b. Chicago, per ton:<br>Granulated   | 7.20   |
| Medium, dried  | 10.20  |
| Sugar—   | 0.00   |
| Standard gran., f.o.b. refiners (2%)   | 5.25   |
| f.o.b. Reserve, La., less 2%   | 4.90   |
| Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton: Granulated Medium, dried Rock Sugar— Raw, 96 basis, f.o.b. New Orleans Standard gran., f.o.b. refiners (2%). Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% Dextrose, in car lots, per cwt. (cotton). in paper bags.  | 4.57   |
| - Paper Dagger   | 1.00   |
| SAUSAGE CASINGS  |  |
| (F. O. B. Chicago)<br>(Prices quoted to manufacturers of sausag  | e.)  |
| Beef casings:<br>Domestic rounds, 180 pack   | .20  |
| Domestic rounds, 140 pack  | .36  |
| Export rounds, medium  | .22  |
| No. 1 weasands   | .06  |
| No. 2 weasands   | .05  |
| No. 2 bungs.   | .12  |
| Middles, select, wide, 2@2¼ in   | .65  |
| Middles, select, extra, 2% in.   | .90  |
| (Prices quoted to manufacturers of sausag Beef casings: Domestic rounds, 180 pack. Domestic rounds, 140 pack. Export rounds, wide. Export rounds, medium. Export rounds, medium. Export rounds, marrow. No. 1 weasands. No. 2 weasands. No. 2 bungs. No. 2 bungs. Middles, regular Middles, select, wide, 2624 in. Middles, select, wide, 2624 in. Middles, select, wide, 2625 in. Dried or salted bladders: 12-15 in. wide, flat. 10-12 in. wide, flat. 6-8 in. wide, flat. Fork casings:   | 1 10   |
| 10-12 in. wide, flat   | .65  |
| 8-10 in. wide, flat  | .35  |
| Pork casings: Narrow, per 100 yds. Narrow, special, per 100 yds. Medium, regular English, medium. Wide, per 100 yds. Extra wide, per 100 yds. Extra wide, per 100 yds. Large prime bungs. Medium prime bungs. Small prime bungs. Small prime bungs.  | 0.05   |
| Narrow, special, per 100 yds   | 2.25   |
| English, medium  | 1.00   |
| Wide, per 100 yds  | 1.65   |
| Export bungs   | .20  |
| Medium prime bungs   | .16  |
| Middles, per set   | .081/4   |
| SPICES   |  |
| (Basis Chicago, original bbls., bags or ba   | les.)  |
| Allenice prime   | Ground   |
| Resifted   | 260 7/2  |
|  | 261/4<br>281/4   |
| Powder   | 31   |
| Powder Cloves Amboyna  | 31<br>30<br>33   |
| Child   Pepper   Powder   28   Zanzibar   18   4   Ginger, Jamaica   40   40   Child   | 31<br>30<br>33   |
| Description   Color    | 31<br>30<br>33<br>231/4<br>45  |
| Chin   Pepper   28   | 31<br>30<br>33<br>2334<br>45<br>39<br>68<br>50   |
| Chin   Pepper   Chin   Pepper   Chin   Pepper   Chin   C   | 31<br>30<br>33<br>23<br>45<br>39<br>68<br>59<br>56   |
| Chin   Pepper   Powder   28  | 31<br>30<br>33<br>23<br>45<br>39<br>68<br>59<br>56   |
| Whole  | 31<br>33<br>23<br>45<br>39<br>68<br>50<br>58<br>34<br>22<br>34<br>22<br>34   |
| Description   Peoper   Powder   Powde   | 31<br>30<br>33<br>231/2<br>45<br>39<br>68<br>50<br>58<br>34<br>22<br>21/2<br>51  |
| Description   Comparison   Co   | 31<br>30<br>33<br>231/2<br>45<br>45<br>39<br>68<br>59<br>58<br>34<br>22<br>24<br>22<br>1/2<br>35<br>35<br>35<br>36<br>37<br>37<br>37<br>38<br>38<br>38<br>38<br>38<br>38<br>38<br>38<br>38<br>38<br>38<br>38<br>38   |
| Chilin   Pepper   Chilin   Pepper   Chilin   C   | 31<br>30<br>33<br>23<br>43<br>39<br>68<br>50<br>56<br>34<br>22<br>21<br>31<br>35<br>35<br>35   |
| Chilin   Pepper   Chilin   Pepper   Chilin   C   | 31<br>30<br>33<br>23<br>45<br>39<br>68<br>68<br>69<br>56<br>34<br>22<br>24<br>22<br>24<br>21<br>35<br>61<br>35<br>61<br>35<br>61<br>61<br>61<br>61<br>61<br>61<br>61<br>61<br>61<br>61<br>61<br>61<br>61   |
| Chin   Pepper   Chin   Pepper   Chin   Pepper   Chicken   Chin    | 31<br>30<br>33<br>23<br>45<br>39<br>86<br>50<br>50<br>50<br>50<br>50<br>50<br>50<br>50<br>50<br>50<br>50<br>50<br>50   |
| Paprika, Spanish   | 31<br>30<br>33<br>33<br>45<br>45<br>39<br>39<br>39<br>39<br>39<br>39<br>39<br>39<br>39<br>39<br>39<br>39<br>39   |
| Paprilsa   Spanish   Paprilsa   Spanish   Pepper Cayena   Pepper Cayena   Page   Pag   | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilsa   Spanish   Paprilsa   Spanish   Pepper Cayena   Pepper Cayena   Page   Pag   | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilsa   Spanish   Paprilsa   Spanish   Pepper Cayena   Pepper Cayena   Page   Pag   | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilsa   Spanish   Paprilsa   Spanish   Pepper Cayena   Pepper Cayena   Page   Pag   | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilsa   Spanish   Paprilsa   Spanish   Pepper Cayena   Pepper Cayena   Page   Pag   | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilka   Spanish   Pepper Cayenne   Red No. 1  | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilka   Spanish   Pepper Cayenne   Red No. 1  | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilsa   Spanish   Paprilsa   Spanish  | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |
| Paprilka   Spanish   Pepper Cayenne   Red No. 1  | 31<br>30<br>33<br>30<br>33<br>45<br>45<br>39<br>88<br>50<br>50<br>58<br>44<br>22<br>24<br>42<br>21<br>44<br>22<br>14<br>21<br>16<br>16<br>13<br>85<br>85<br>85<br>85<br>85<br>86<br>86<br>87<br>87<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88<br>88 |

CURING MATERIALS



## MARKET PRICES

New York

|         |         | DRESSED BEEF |
|---------|---------|--------------|
|         |         | City Dressed |
| Choice. | native. | heavy        |

| Choice, native, light 20 @21½<br>Native common to fair 18 @18½                       |  |
|--|--|
| Western Dressed Beef   |  |
| Native steers, good, 600@800 lbs18 @19<br>Native choice yearlings, 400@600 lbs19 @20 |  |
| Good to choice heifers   |  |
|  |  |

#### BEEF CUTS

| We                      | estern | City |
|-------------------------|--------|------|
| No. 1 ribs, prime24     | @25    | 25   |
| No. 2 ribs23            | @24    | 23   |
| No. 3 ribs              | @22    | 21   |
| No. 1 loins, prime24    | @25    | 28   |
| No. 2 loins             | @24    | 25   |
| No. 3 loins             | @22    | 23   |
| No. 1 hinds and ribs23  | @24    | 24   |
| No. 2 hinds and ribs22  | @23    | 21   |
| No. 1 rounds            | @20    | 19   |
| No. 2 rounds            | @19    | 18   |
| No. 3 rounds            | @18    | 17   |
| No. 1 chucks19          | @20    | 20   |
| No. 2 chucks            | @19    | 19   |
| No. 2 chucks            | @17    | 18   |
| KOHS, reg. 4020 10s. av |        | @24  |
| Rolls, reg. 6@8 lbs. av |        | @25  |
| Tenderloins, steers     |        | @65  |
| Tenderloins, cows       |        | @35  |
| Tenderloins, bulls      |        | @40  |
| Shoulder clode          | 20     | @21  |

#### DRESSED VEAL

| Good   |  |   |   |   |   |  |  |  |  |  |  |  |  |   |   |   |  |  | 20 | @21 |
|--------|--|---|---|---|---|--|--|--|--|--|--|--|--|---|---|---|--|--|----|-----|
| Medium |  | ì | ï |   | Ü |  |  |  |  |  |  |  |  |   |   |   |  |  | 19 | @20 |
| Common |  |   |   | ľ |   |  |  |  |  |  |  |  |  | ī | Ī | Ī |  |  | 18 | @19 |

#### DRESSED SHEEP AND LAMBS

| Genuine   | spring | lambs, | good | to cho | ice201/4@23   |   |
|-----------|--------|--------|------|--------|---------------|---|
| Genuine   | spring | lambs, | good | to med | ium 191/2@201 | 6 |
|           |        |        |      |        | 18 @20        |   |
| Sheep, go | ood    |        |      |        | 10 @13        |   |
| Sheep, m  | edium  |        |      |        | 8 @10         |   |

#### DRESSED HOGS

| Hogs, good  | and  | choice (110-140 lbs.) |              |
|-------------|------|-----------------------|--------------|
| head on;    | leaf | fat in                | 315.50@16.00 |
| Pigs, small | lots | (60-110 lbs.)         |              |
| head on:    | lenf | fat in                | 17.25@17.50  |

#### FRESH PORK CUTS

|                                     | Western      |
|-------------------------------------|--------------|
| Pork loins, fresh, 10@12 lbs        | 21 @22       |
| Shoulders, 10@12 lbs, av            | 20 @21       |
| Butts, regular, 4-6 lbs             | 21 1/2 @ 221 |
| Hams, regular, fresh, 10@12 lbs. av | 22 @ 23      |
| Hams, skinned, fresh, 10@12 lbs     |              |
| Picnics, fresh, 6@8 lbs             |              |
| Pork trimmings, extra lean, 90-95%  |              |
| Pork trimmings, regular 50% lean    | 13 @14       |
| Spareribs, medium                   |              |
| oparition, meaning the second       | City         |
|                                     |              |
| Pork loins, fresh, 10@12 lbs        | 24 @25       |
| Shoulders, 6@10 lbs. av             | 21 @22       |
| Butts, regular, 11/2@3 lbs          | 28 @29       |
| Hams, regular, fresh, 10@12 lbs     | 21 @22       |
| Hams, skinned, fresh, 10@12 lbs     | 23 @24       |
| Picnics, fresh, 4@6 lbs             |              |
| Pork trimmings, extra lean 90@95%   | 29 @30       |
| Pork trimmings, reg. 50% lean       | 14 @15       |
| Spareribs, medium                   |              |
| Boston butts                        | 23 @24       |
|                                     | -            |

#### COOKED HAME

| COURED HAMS |  |  |  |  |  |  |  |  |  |  |
|-------------|--|--|--|--|--|--|--|--|--|--|
| Cooked ham  |  |  |  |  |  |  |  |  |  |  |

#### **SMOKED MEATS**

| Regular hams, 8@10 lbs. av  | 261/2@27             |
|-----------------------------|----------------------|
| Regular hams, 10@12 lbs. av | 261/2@27             |
| Regular hams, 12@14 lbs. av | 26 @27               |
| Skinned hams, 10@12 lbs. av | 261/4@27             |
| Skinned hams, 16@18 lbs. av | 2614@27              |
| Skinned hams, 12@14 lbs. av | 261/2@27             |
| Skinned hams, 18@20 lbs. av | $26\frac{1}{2}$ @ 27 |
| Picnics, 4@6 lbs. av        | 22 @23               |
| Picnics, 6@8 lbs, av        | 22 @23               |
| Bacon, boneless, western    | 251/2@26             |
| Bacon, boneless, city       | 25 @26               |
| Beef tongue, light          | 22 @ 23              |
| Beef tongue, heavy          | 25 @26               |

#### BUTCHERS' FAT

| Shop fat      |   |  | <br> | <br> |  |   |  |   |   |   |   |   |   | .\$3.50 | per | cwt. |
|---------------|---|--|------|------|--|---|--|---|---|---|---|---|---|---------|-----|------|
| Breast fat .  |   |  |      | <br> |  |   |  |   |   |   |   |   |   | . 4.50  | per | cwt. |
| Edible suet   | ٠ |  |      |      |  |   |  |   |   |   | ٠ | 0 | ۰ | . 5.25  | per | cwt. |
| Inedible suet |   |  |      |      |  | 0 |  | ۰ | ۰ | ۰ |   |   |   | . 5.00  | per | cwt. |

#### GREEN CALFSKINS

|                    | 5-9 914 | -12% | 1216-14 | 14-18 | 18 up |
|--------------------|---------|------|---------|-------|-------|
| Prime No. 1 veals. | 23      | 3.20 | 3.35    | 3.40  | 3.70  |
| Prime No. 2 veals  | 21      | 2.90 | 3.05    | 3.10  | 3.30  |
| Buttermilk No. 1   |         | 2.70 | 2.85    | 2.90  |       |
| Buttermilk No. 2   |         | 2.55 | 2.70    | 2.75  | 2000  |
| Branded gruby      | 12      | 1.75 | 1.90    | 1.95  | 2.00  |
| Number 8           | 12      | 1.75 | 1.90    | 1.95  | 2.00  |

#### WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, October 22, 1941:

| Agriculture, Agricultural M  | CHICAGO       | BOSTON                    | NEW YORK                   | PHILA.                     |
|--|---------------|---------------------------|----------------------------|----------------------------|
| Fresh Beef:  | CHICAGO       | BOSTOM                    | NEW YORK                   | PHILA.                     |
| STEER, Choice:   |               |                           |                            |                            |
| 400-500 lbs.1  | 18 50@19 50   | ********                  | \$19.50@20.00              | ********                   |
| 500-600 lbs  | 18.00@19.00   | \$17.50@18.00             | 18.50@ 19.50               | \$18.00@19.00              |
| 700-800 lbs. <sup>2</sup>  | 17.00@18.00   | 17.00@18.00               | 17.50@18.50                | 18.00@18.50                |
| STEER, Good:   |               |                           |                            |                            |
| 400-500 lbs.1  | 18.00@19.00   | ******                    | 40 80 040 80               |                            |
| 600-700 lbs  | 17.50@18.50   | 16.50@17.50               | 18.50@19.50<br>17.50@18.50 | 17.00@18.00                |
| 500-600 lbs.<br>600-700 lbs. <sup>2</sup><br>700-800 lbs. <sup>2</sup> | 16.00@17.00   | 16.00@17.00               | 16.50@17.50                | 17.00@18.00                |
| STEER, Commercial:   |               |                           |                            |                            |
| 400-600 lbs.1  | 15.00@17.00   |                           | 15.50@17.00                | 15.50@16.50                |
| 400-600 lbs. <sup>1</sup>  | 15.00@16.50   | 15.00@16.00               | 13.50@17.00                | 16.00@17.00                |
| STEER, Utility:  |               |                           |                            |                            |
| 400-600 lbs.1  | 13.00@15.00   | 14.00@15.00               | 14.00@15.50                | 14.00@15.50                |
| COW (All Weights):   |               |                           |                            |                            |
| Commercial Utility Cutter  | 14.00@15.00   | 14.00@15.00               | 14.50@15.00                |                            |
| Utility  | 13.00@14.00   | 13.50@14.00 $13.00@13.50$ | 13.50@14.50 $12.50@13.50$  | 14.00@15.00                |
| Canner   | 11.25@11.75   | 13.00@13.00               | 12.50@13.50                | 13.50@14.00                |
|  |               |                           |                            |                            |
| Fresh Veal and Calf:3  |               |                           |                            |                            |
| VEAL, Choice:  |               |                           |                            |                            |
| 80-130 lbs   | 19.00@20.00   | 21.00@22.00               | 20.00@22.00 $18.00@21.00$  | 21.00@22.00                |
|  | 11.00@15.00   |                           | 10.00@21.00                | ********                   |
| VEAL, Good:  |               | 44 44 44 44               | 40 40 540 00               | ** ***                     |
| 50- 80 lbs   | 17.00@18.00   | 19.00@20.50 $19.50@21.00$ | 18.00@19.00 $17.00@20.00$  | 19.00@20.00<br>19.00@21.00 |
| 80-130 lbs   | 15.00@17.00   |                           | 17.00@19.00                | **********                 |
| VEAL, Commercial:  |               |                           |                            |                            |
| 50- 80 lbs   | 16.00@17.00   | 17.00@19.00               | 16.00@17.50                | 17.00@18.00                |
| 80-130 lbs   | 16.00@18.00   | 17.00@19.50               | 16.00@18.00                | 18.00@19.00                |
| 130-170 lbs  | 14.00@15.00   | *******                   | 15.00@17.00                | *******                    |
| VEAL, Utility:   |               |                           |                            |                            |
| All weights  | 13.00@15.00   | 15.50@17.00               | 14.00@15.00                | 15.00@17.00                |
| Fresh Lamb and Mutton:   |               |                           |                            |                            |
| LAMB, Choice.  |               |                           |                            |                            |
| 30- 40 lbs   | 19.00@20.00   | 20.50@21.50               | 20.00@21.00                | 20.00@22.00                |
| 40- 45 lbs.<br>45- 50 lbs.   | 19.00@20.00   | 20.00@21.00               | 19.50@20.50                | 20.00@22.00                |
| 45- 50 lbs,  | 19.00@20.00   | 19.50@20.50 $19.00@20.00$ | 19.00@20.00 $18.50@19.00$  | 19.00@21.00<br>18.00@19.00 |
|  | 10.00@ 10.00  | 10.00 @ 20.00             | 10.00@10.00                | 10.000118.00               |
| LAMB, Good:  | 10.00010.00   | 20.00@21.00               | 10 50 000 00               | *** *** ***                |
| 30- 40 lbs   | 18.00@19.00   | 19.50@20.50               | 19.50@20.00 $19.00@20.00$  | 19.00@20.00<br>19.00@20.00 |
| 45- 50 lbs   | 18.00@19.00   | 19.00@20.00               | 18.50@19.50                | 19.00@20.00                |
| 50- 60 lbs   | 17.50@18.50   | 18.50@19.50               | 18.00@18.50                | 18.00@19.00                |
| LAMB, Commercial:  |               |                           |                            |                            |
| All weights  | 17.00@18.00   | 17.50@19.00               | 17.00@18.50                | 17.00@18.00                |
| LAMB, Utility:   |               |                           |                            |                            |
| All weights  | 15.00@17.00   | 16.00@18.00               | 15.00@17.00                | 15.00@17.00                |
| MUTTON (Ewe), 70 lbs. down   | :             |                           |                            |                            |
| Good   | 9.00@10.00    | 10.50@12.00               | 10.00@11.00                |                            |
| Commercial   | 8.00@ 9.00    | 9.50@10.50                | 9.00@10.00                 | *******                    |
| Utility  | 1.50@ 8.00    | 8.00@ 9.50                | 8.00@ 9.00                 | ********                   |
| Fresh Pork Cuts:4  |               |                           |                            |                            |
| LOINS No. 1 (Bladeless Incl.)  | :             |                           |                            |                            |
| 8- 10 lbs  |               | 22.00@22.50               | 21.50@23.00                | 21.50@23.00                |
| 10- 12 lbs   | 20.00@21.00   | 22.00@22.50 $21.50@22.50$ | 21.50@23.00 $21.00@22.50$  | 21.50@23.00<br>21.50@22.50 |
| 12- 15 lbs   | 18.00@19.00   | 19.00@21.00               | 18.50@20.00                | 20.00@21.00                |
| SHOULDERS: Skinned N. Y. S   |               |                           | 20100 @ 20100              | 20100 (822100              |
| 8- 12 lbs  |               |                           | 20.00@21.00                | 20,00,691 50               |
|  | 20,000 10,00  | ***** ****                | 20.00@21.00                | 20.00@21.50                |
| BUTTS, Boston Style:   | 10 50 60 50   |                           | 04 00 (200 00              | 01 00 000 00               |
| 4- 8 lbs   | . 15.50@20.50 | * * * * * * * * *         | 21.00@23.00                | 21.00@23.00                |
| SPARE RIBS:  | 15 00 0 10 22 |                           |                            |                            |
| Half sheets  | . 15.00@16.00 |                           | *******                    | ********                   |
| TRIMMINGS:   | 11 00@11 50   |                           |                            |                            |
| Pognlon  | 11 006011 50  |                           |                            |                            |

#### FANCY MEATS

| Fresh steer tongues, untrim    | med, per 10  |
|--------------------------------|--------------|
| Fresh steer tongues, l.c. tris | mmed, per lb |
| Sweethreads, beef, per lb      |              |
| Sweetbreads, veal, a pair      |              |
| Beef kidneys, per lb           |              |
| Mutton kidneys, each           |              |
| Livers, beef, per lb           |              |
| Oxtails, per lb                |              |
| Beef hanging tenders, per it   | 0            |
| Lamb fries, a pair             |              |

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

#### MARGARINE PRODUCTION

Margarine produced in August, 1941, according to report of U. S. Treasury Department:

| Aug., 1<br>lbs.                                    |                |
|--|----------------|
| Production of uncolored margarine24,551,           | 340 21,481,130 |
| Production of colored margarine 251,               | 685 182,65     |
| Total production24,803,                            | 125 21,663,78  |
| Uncolored margarine with-<br>drawn tax paid25,126, | 325 22,476,91  |
| Colored margarine with-<br>drawn tax paid 47,      | 924 21,30      |

## Tallow and Greases Easier; Outside Supplies a Factor

NEW YORK, OCTOBER 22, 1941

nent of

HILA.

.00@18.00 .00@18.00

.00@15.50

.00@22.00

5.00@17.00

9.00@20.00 19.00@20.00 19.00@20.00 18.00@19.00

17.00@18.00

15.00@17.00

20.00@21.50

21.00@23.00

peef sales at Philadelphia.

ust, 1941,

Treasury

Aug., 1940, Ibs. 21,481,135

182,651

21,663,786

22,476,917

21,301 r 25, 1941

TALLOW .- The tallow market finally felt the pressure of easier prices for outside supplies and lower South American offerings. Extra tallow sold at 8%c, off 4c from the previous sales, with 500, 000 lbs. or more changing hands. Large midwestern and local soapers were buyers. Subsequently the market was 8%c bid and 9c asked, with no pressure in evidence of supplies from the large producers. Some of the latter are said to be sold ahead as much as one month. However, a large quantity of outside tallow was sold in the New York market at the 8%c level, and this, with lower import offers, made for an easier tone. It was learned that South American tallow was bought as low as 81/4 c for arrival on the east coast, 1/2c under the domestic market. Edible was quoted 9@9%c; extra, 8%c, and special, 8%c.

STEARINE. — Demands for oleo stearine were quieter and the market easier. Oleo was quoted 94,@94c, off nearly 1c per lb. from the recent levels.

OLEO OIL.—The market was steady but trade quiet. Extra quoted 11½c; prime, 11c, and lower grades, 10¾c, although some were holding for higher prices.

GREASE OIL.—Demand was fair but the market steady and quotably unchanged. No. 1 quoted 13c; No. 2, 12%c; extra, 13%c; extra No. 1, 13%c; winter strained, 14c; prime burning, 14%c, and prime inedible, 14%c.

NEATSFOOT OIL. — Demands were moderate; market steady. Extra quoted 13½c; No. 1, 13¼c; prime, 14c, and pure, 17¾c.

GREASES. — Moderate trading in greases at New York was reported in yellow and house at 8%c, off about 4c from the previous week. Soapers readily absorbed the offerings at the lower levels. White grease quoted at 9c, yellow and house, 8%c, and brown, 8@8%c.

CHICAGO, OCTOBER 23, 1941

TALLOW.—Chicago tallow market developed a little added firmness during the past week, with interest broadening and offerings growing rather difficult to find at times. A factor in the improved tone was a little stronger tendency in lard and oils, which developed early this week following a weekend of erratic activity. The lard and oil upturn on Tuesday provided tallow a firmer undertone and offerings were reported scarce at the going levels, with a few tanks of special at 81/2c, Cincinnati, and a tank of edible at 9c, Chicago. Thursday's market had a strong tone, with the following prices prevailing: Edible, 9c; fancy, 9c; prime, 8%@ 9c; special, 8½@8%c, and No. 1, 8% @8½c.

STEARINE. — Stearine was about steady with last week. Prime was quoted 9½@9¾c and yellow, 8½@8¾c.

OLEO OIL.—There was no change in this market during the past week. On Thursday, extra was quoted at 11½@ 11¾c and prime, 11¼@11½c.

GREASE OIL.—Grease oil market at Chicago advanced this week. Quotations were as follows: No. 1, 12½c; No. 2, 12½c; extra, 13½c; extra No. 1, 12¾c; extra winter strained, 13½c; prime burning, 14c; and prime inedible, 13¾c. Acidless tallow oil was 12½c.

NEATSFOOT OIL.—Firmer trend prevailed. Quotations were: Extra neatsfoot oil, 13c; No. 1, 12%c; prime, 13%c; pure, 17%c; cold test, 27c.

GREASES.—The grease market at Chicago showed a little firmer tone as compared to last week, with producers apparently comfortably sold up and in a position to offer but sparingly. Broader interest at midweek brought round lot sales of white grease at 9c, Chicago. Thursday's quotations: Choice white, 9c; A-white, 8%c; B-white, 8%c; yellow, 8¼@8%c, and brown, 7¾@8c.

#### **BY-PRODUCTS MARKETS**

(Quotations are basis Chicago, October 23.)

By-products markets were very quiet and largely nominal during the past week. The lower trend of packinghouse feed quotations was accompanied by corresponding drops in blood, digester feed tankage materials and cracklings. Offerings were very light; buyers also appear in a comfortable situation with respect to supplies.

#### Blood

#### Digester Feed Tankage Materials

Unground, 11 to 12% ammonia......\$4.50@4.75n Unground, 6 to 10% choice quality.....4.65@4.90 Liquid stick.............2.25@2.50

#### Packinghouse Feeds Carlots

|               |             | Per ton |
|---------------|-------------|---------|
|               | tankage     |         |
|               | bone scraps |         |
|               |             |         |
| Special steam | bone-meal   | . 50.00 |

#### Bone Meals (Fertilizer Grades)

|        |         |   |   | Per 1      | on    |
|--------|---------|---|---|------------|-------|
|        |         |   |   | 50\$37.50@ |       |
| Steam, | ground, | 2 | å | 26         | 37.50 |

#### Fertilizer Materials

|                                 | Per     | ton   |
|---------------------------------|---------|-------|
| Wish made tasks as seemed       | a ca    | LOM   |
| High grade tankage, ground      |         |       |
| 10@11% ammonia                  | \$3.75n | & 10c |
|                                 |         |       |
| Bone tankage, unground, per ton |         | 30.00 |
| Hoof meal                       |         | 3.00  |

#### Dry Rendered Tankage

|                                     | unit    |
|-------------------------------------|---------|
| Hard pressed and expeller unground  |         |
| 45 to 52% protein (low test)\$1.00@ | 1.021/2 |
| 57 to 62% protein (high test)       | .95     |
| Soft pressed pork, ac. grease and   |         |
| quality, ton 52.50@!                | 55.00   |
| Soft pressed beef, ac. grease and   |         |
| quality, ton 50.00@                 | 52.50   |

#### Gelatine and Glue Stocks

|   |      |      |         |     |     |    |     |     |      |       | Per  | ton    |
|---|------|------|---------|-----|-----|----|-----|-----|------|-------|------|--------|
| 1 | Calf | trin | nmings  |     |     |    |     |     |      | .\$29 | .00@ | 32.50  |
| ì | Sine | WS.  | pizzles |     |     |    |     |     | <br> |       |      | 27.50  |
|   |      |      | ws, sk  |     |     |    |     |     |      |       |      | 40.00n |
|   |      |      | imming  |     |     |    |     |     |      |       |      | 25,00  |
|   | Pig  | skin | scraps  | and | tri | m, | per | lb. | <br> | . (   | 8% @ | 70     |

#### Bones and Hoofs

|                                       | Per ton       |
|---------------------------------------|---------------|
| Round shins, heavy                    | \$65.00@75.00 |
| light                                 |               |
| Flat shins, heavy                     |               |
| light                                 |               |
| Blades, buttocks, shoulders & thighs. |               |
| Hoofs, white                          |               |
| Hoofs, house run, unassorted          |               |
| Junk bones                            | 30.00@31.00   |
|                                       |               |

#### Animal Hair

| Winter   | coil | dried. | per  | to | n   |   |  |  |   | 8      | 60.00 |
|----------|------|--------|------|----|-----|---|--|--|---|--------|-------|
| Summer   | coil | dried, | per  | t  | on. |   |  |  |   | 32.50@ | 35.00 |
| Winter   | proc | essed, | blac | k, | lb  | ١ |  |  |   | 814@   | 9     |
| Winter   | proc | essed, | gray | 7. | lb. |   |  |  |   |        | 8     |
| Summer   |      |        |      |    |     |   |  |  |   |        |       |
| Cattle a | wite | hes    |      |    |     |   |  |  | , | 414@   | 41/4  |

## STEDMAN 2-STAGE GRINDERS FOR CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sires —5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.



SAVE STEAM, POWER, LABOR

#### M&M HOG

REDUCES COOKING TIME . . . LOWERS RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . Increases the capacity of the melters. If you are interested in lowering the cost of

in owering the cost of your finished product, investigate the new M&M HOG. There's a size and type to meet

#### MITTS & MERRILL

Builders of Machinery Since 1854 1001-51 S. WATER ST., SAGINAW, MICH.

#### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

| Ammonium sulphate, bulk, per ton, basis ex-<br>vessel Atlantic ports |
|--|
| Plant dela 1000 per unit   |
| Blood, dried, 16% per unit 4.15                                      |
| Unground fish scrap, dried 111/2 % ammonia                           |
| 16% B. P. L., f.o.b. fish factory4.75 & 10c                          |
| Fish meal, foreign, 111/2% ammonia, 10%                              |
| B. P. L., c.i.f. spot 55.00  |
| October shipment 55.00   |
| Fish scrap, acidulated, 70% ammonia, 3%                              |
| A. P. A., f.o.b. fish factories2.75 & 10c                            |
|  |
| Soda nitrate, per net ton, bulk, ex-vessel                           |
| Atlantic and Gulf ports 30.00  |
| in 200-lb. bags 32.00  |
| in 100-lb, bags 33.00  |
| Fertilizer tankage, ground, 10% ammonia,                             |
| 10% B. P. L. bulk4.00 & 10c  |
| Feeding tankage, unground, 10-12% ammo-                              |
| nia, 15% B. P. L. bulk   |
| min, 1070 D. E. M. Duintittettition to and                           |
| Phosphates   |
| Foreign bone meal, steamed, 3 and 50 bags,                           |
| per ton, c.i.f\$37.50  |
| Bone meal, raw, 41/4 % and 50%, in bags,                             |
|  |
| per ton, c.i.f   |
| Superphosphate, bulk, f.o.b. Baltimore, per                          |
| ton, 16% flat 9.50   |
| Dry Rendered Tankage   |

#### EASTERN FERTILIZER MARKETS

New York, October 22, 1941

With markets easier the past week, cracklings sank to 95c per unit, f.o.b. New York, and buyers failed to show much interest at this figure. Blood was quiet; little interest reported.

Some unground tankage sold at \$4.50 & 10c, f.o.b. eastern shipping point. Additional quantities were offered at this figure. The present schedule of Chilean nitrate prices was extended to December 31.

Trading is inactive and most buyers continue to look for lower prices.

#### COTTONSEED PRODUCTS

Cottonseed received at U.S. mills in two months ended September 30, totaled 1,145,117 tons against 725,422 tons for the 1940-41 period. Cottonseed crushed from August 1, to September 30, 1941 totaled 526,663 tons against 434,299 tons in the 1940 season. Total amount at mills on September 30 was 748.983 tons compared with 330,630 tons in 1940.

Cottonseed products manufactured, shipped and on hand, as reported by the United States Department of Com-

| merce.                               |                                   |                                   |
|--------------------------------------|-----------------------------------|-----------------------------------|
|                                      | Aug. 1, 1941 to<br>Sept. 30, 1941 | Aug. 1, 1940 to<br>Sept. 30, 1940 |
| CRUDE OIL:                           |                                   |                                   |
| Produced, lbs                        | . 163,278,000                     | 135,500,000                       |
| Shipped out, lbs<br>On hand, lbs     | . 132,701,000                     | 91,350,000                        |
| Sept. 30                             | . *79,584,000                     | 80,066,000                        |
| REFINED OIL:                         |                                   |                                   |
| Produced, lbs<br>On hand, lbs.,      |                                   | 80,452,000                        |
| Sept. 30                             | .#178,724,000                     | 347,492,000                       |
| CAKE AND MEAL:                       |                                   |                                   |
| Produced tons                        | . 227,115,000                     | 193,449,000                       |
| Shipped out, tons.<br>On hand, tons, |                                   | 176,390,000                       |
| Sept. 30                             | 174,385,000                       | 96,560,000                        |
|                                      |                                   |                                   |

\*Includes 30,603,000 lbs. held by refining and manufacturing establishments and 30,798,000 lbs. in transit to refiners and consumers August 1, 1941 and Sept. 30, 1941, respectively.

#Includes 10,238,000 lbs. held by refiners, brokers, agents and warehousemen at places other than refineries and manufacturing establishments and 7,826,000 lbs. in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1941, and Sept. 30, 1941, respectively.

\*\*Produced from 102,455,000 lbs. of crude oil.

## Cotton Oil Futures Regain Balance After Long Decline

OTTONSEED oil futures market at New York recovered its equilibrium this week after prices had dropped about 2%c per pound from the season's best levels. From the low point of October 16, the market has rallied 100 to 105 points to 121/2c again.

Relative steadiness in crude in the South, the possibility of a drive for government loans on cotton and soybean oils, and a statement by Secretary Wickard that commodity prices are not too high, and that he favors the 110 per cent of parity plan, brought about the reinstatement of speculative long lines sold out recently.

Cash oils were steady to firm. Reports indicated that refiners' deliveries against old orders were going forward at a good rate. Recoveries in allied markets helped make the rally in the cotton oil futures, as did a statistical report by the Bureau of Agricultural Economics, which indicated that domestic and export demand for fats would exceed domestic production and probable imports, by a large margin.

While scattered trading in crude oil was reported at times, no great volume came out on the declines. The market was firmer this week. Crude was relatively cheap compared with the futures market and this served to limit hedging pressure at New York.

Refiners lifted winter oil prices in the metropolitan area to 14%c for tanks and were holding oil in drums at 16 1/4 c.

COCONUT OIL .- A firmer tone featured the market in moderate trading. New York quoted 71/2@75/sc, while the Pacific coast market was called 61/2c or

SOYBEAN OIL .- Bean oil rallied to 10c paid and bid, Decatur basis, with mills asking 10 4c.

CORN OIL .- The market was quiet and more or less nominal, with crude quoted at 111/2@11%c.

PALM OIL .- Nigre spot in drums at New York was quoted at 8%c nominal.

PEANUT OIL .- Offerings continued scanty. The last sales of Southeast crude were at 11%c, fractionally firmer, with the market called 11%@12c.

COTTONSEED OIL. - Valley and Southeast crude were quoted on Wednesday at 1114@11%c nominal; Texas, 11 1/4 c nominal at common points; Dallas, 11%c nominal.

Futures market transactions for the week at New York were:

#### FRIDAY, OCTOBER 17, 1941

|              |        | —Ra   | inge- | -Clo  | sing- |
|--------------|--------|-------|-------|-------|-------|
|              | Sales  | High  | Low   | Bid   | Asked |
| November     |        |       |       | 12.00 | nom   |
| December     | 37     | 12.19 | 11.72 | 12.10 | 12.15 |
| January      | 24     | 12.15 | 11.90 | 12.10 | trad  |
| February     |        |       |       | 12.10 | nom   |
| March        | 95     | 12.25 | 11.83 | 12.16 | 17tz  |
| April        |        |       |       | 12.16 | nom   |
| May          | 67     | 12.25 | 11.84 | 12.18 | 19tr  |
| June         |        |       |       | 12.19 | nom   |
| Sales 223 co | ntract | 8.    |       |       |       |

#### SATURDAY, OCTOBER 18, 1941

| November |    |       |       | 12.15 | nom   |
|----------|----|-------|-------|-------|-------|
| December | 11 | 12.28 | 12.18 | 12.32 | 12.33 |
| January  | 5  | 12.32 | 12.25 | 12.32 | sale  |
| February |    |       |       | 12.32 | nom   |
| March    | 31 | 12.39 | 12.21 | 12.39 | sale  |
| April    |    |       |       | 12.37 | nom   |
| May      | 39 | 12.39 | 12.22 | 12.38 | 39sa  |
| June     |    |       |       | 12.38 | nom   |

#### MONDAY, OCTOBER 20, 1941

| November     |          |       | 12.10 | non  |
|--------------|----------|-------|-------|------|
| December     | 34 12.25 | 12.08 | 12.20 | trac |
| January      | 5 12.25  | 12.06 | 12.17 | 12.1 |
| February     |          |       | 12.17 | non  |
| March        | 66 12.40 | 12.11 | 12.25 | trac |
| April        |          |       | 12.25 | non  |
| May          | 31 12.40 | 12.15 | 12.29 | trai |
| June         |          |       | 12.29 | DOE  |
| Sales 136 co | ntracts  |       |       |      |

#### TUESDAY, OCTOBER 21, 1941

| November          | 27   | 12.48 | 12.30 | 12.40<br>12.40   | non<br>11.4 |
|-------------------|------|-------|-------|------------------|-------------|
| January           | G    | 12.42 | 12.21 | 12.41            | 12.4        |
| February<br>March | 57   | 12.55 | 12.38 | $12.41 \\ 12.50$ | non<br>51t  |
| April             | 28   | 12.53 | 12.38 | 12.49 $12.51$    | 52t         |
| June              |      |       |       | 12.52            | non         |
| Sales 118 co      | ntra | ets.  |       |                  |             |

#### WEDNESDAY, OCTOBER 22, 1941

| November         |       |       | 12.55 | non  |
|------------------|-------|-------|-------|------|
| December 27      | 12.60 | 12.49 | 12.58 | sale |
| January 6        | 12.57 | 12.45 | 12.57 | 12.6 |
| February         |       |       | 12.57 | DOB  |
| March 75         | 12.68 | 12.57 | 12.63 | 12.6 |
| April            |       |       | 12.63 | non  |
| May 45           | 12.67 | 12.55 | 12.63 | 6400 |
| June             |       |       | 12.63 | DOW  |
| Sales 153 contri | nets  |       |       |      |

#### THURSDAY, OCTOBER 23, 1941 December ... 30 12.79 12.53 12.76

| reh |   |   |   |   |   |     | 6 | 92  |    | 12.87 |       | .54 | 12.87   |
|-----|---|---|---|---|---|-----|---|-----|----|-------|-------|-----|---------|
| y   | * | * |   |   |   |     |   | 78  |    | 12.87 | 12    | .60 | 12.86   |
|     |   |   | í | 9 | k | ı,p | m | 928 | 30 | for   | later | ma  | rkets.) |

#### VEGETABLE OILS

| Crude cottonseed oil, in tanks, f.o.b.             |
|--|
| Valley points, prompt                              |
| White deodorized, in bbls., f.o.b. Chgo141/2@15    |
| Yellow, deodorized                                 |
| Soap stock, 50% f.f.a., f.o.b. consuming points    |
| Soybean oil, in tanks, f.o.b. mills 9% @10         |
| Corn oil, in tanks, f.o.b. mills114@114            |
| Coconut oil, sellers tanks, f.o.b. coast 61/2 65/4 |
| Pafined coconut bble fab Chicago 131/@1314         |

#### OLEOMARGARINE

FOR CHICAGO

| White don |        |        |      |  |      |   |  |  |   |   |      |       |
|-----------|--------|--------|------|--|------|---|--|--|---|---|------|-------|
| White ani |        |        |      |  |      |   |  |  |   |   |      |       |
| Water chi |        |        |      |  |      |   |  |  |   |   |      |       |
| Milk chur | ned pa | estry. | <br> |  |      | × |  |  | × | • |      | 171/2 |
| Vegetable | type   |        | <br> |  | <br> |   |  |  | v |   | <br> | 13    |

#### COTTONSEED PRODUCTS **EXPORTS AND IMPORTS**

Exports and imports of cottonseed products for twelve months ended with July 31, as reported by the Bureau of the Census:

| Exports:                                      | 1941                | 1940                           |
|---|---------------------|--------------------------------|
| Oil, crude, lbs                               | 2,913,991           | 5,120,007<br>14,310,471        |
| Cake and meal, tons<br>Linters, running bales | 977                 | 8,743<br>320,471               |
| Imports:                                      |                     |                                |
| Oil, crude, lbs                               | 4,468,884<br>53,226 | 12,980,300<br>29,000<br>43,170 |

#### **New Hide Price Schedule**

(Continued from page 14.)

New York City Packer and Collector Calf and Kip Skins Sold on a Selected Basis, No. 1 Selection, New York City Trim, Standard Tare Allowance and Delivery

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for the

Asked

nom 17tr

nom 19tr

nom 12.33 sale nom mls

nom trad 12.19

nom trad

nom trad

nom 51tr

sale 12.60

nom 12.66

006689

1

41

2.40 2.40 2.41 2.41 2.50 2.49 2.51 2.52

1941

12.55 12.58 12.57 12.57 12.63 12.63

1941 12.76 12.87 12.86

kets.)

UCTS

ORTS

cottonseed ended with Bureau of

> 1940 5,120,007 14,310,471 6,748 320,479

12,980,300 20,000 63,178

ber 25, 1941

Price per skin,

| <br> |  |
|------|--|
| <br> |  |
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Calf and kip skins of the classifications set forth above which fail to meet established standards of trim, tare allowance or delivery for the type orgade sold, shall be sold at a price at least 2c per lb., or, when sold on a per skin basis, at least 2c per skin, less than the applicable maximum price set forth above.

Maximum Prices for No. 2's

The maximum price for No. 2 calf and kip skins of the classifications set forth above shall not exceed the maximum price for each such classification reduced by a discount of 10 per cent.

Maximum Prices for Skins not New York City Trimmed

Trimmed

The maximum prices for calf and kip skins, other than Pacific coast skins, which are not New York city trimmed, shall be the maximum prices established by this schedule for packer calf and kip skins, Chicago city calf and kip skins or country calf and kip skins, whichever are applicable.

Maximum Prices for Skins Sold on an Unselected Basis

The maximum prices for cafiskins of the classifications set forth above sold on an unselected basis, i.e., flat for No. 1's and No. 2's shall be the applicable maximum prices for No. 2's "The maximum prices for kip skins of the classifications set forth above sold on an unselected

basis, i.e., flat for No. 1's and No. 2's, shall be the applicable maximum prices for each such classification less ic per lb.

classification less Ic per lb.
When the quantity of No. 2's in any lot of skins sold is not determined by actual inspection or is based upon the buyer's or the seller's estimate thereof, the maximum price for the lot shall be the maximum price established by this schedule for skins sold on an unselected basis.

Country Calf and Kin Skins

|         |      |         |        |    | 2.0  |      |      | r lb., |      |
|---------|------|---------|--------|----|------|------|------|--------|------|
| Country | calf | (10 lbs | . and  | de | own) | <br> | <br> | .16c   | flat |
| Country |      |         |        |    |      |      |      |        |      |
| Country | kips | (15-30  | lba.). |    |      | <br> | <br> | . 16e  | fla  |

Pacific coast calf and kip skins, Standard Tare Allowance and Delivery<sup>5</sup>

Price per lb., f.o.b. shipping point

Price per skin, f.o.b. shipping point Pacific coast calf (under 6 lbs.).....\$1.25 flat

Pacific coast calf and kip skins which faint of meet established standards of tare allowance or delivery shall be sold at a price of at least ic per lb less than the applicable maximum price set forth above.

Hides or Skins Sold in Mixed Lots

Hides or Skins Sold in Mixed Lots
When hides or skins are sold in lots containing
more than one type or grade of hides, kips or
cultskins for which maximum prices are established by this schedule, unless the quantity of
each such type or grade is determined by actual
inspection and separately priced at not exceeding
the applicable maximum, the maximum price for
the lot shall be the maximum price for that type
or grade of hide or skin included in the lot which
has the lowest established maximum price.

Does not apply to hides originating in the Pa-fic Coast.

cific Coast.

"The term "untrimmed" as applied to hides, means hides without the standard head and tail trim prevailing on hides of packer classifications, in which the ears, ear butt fat and gristle, ox-lin, snouts and lower lips are trimmed off in the green state before salting and in which the tails are cut off to not more than 8 in. in length.

<sup>8</sup>The maximum price of any calfskin originating in the Pacific coast, but not Pacific coast trimmed, shall not exceed 80 per cent of the maximum price set forth above for Pacific coast trimmed calf of corresponding weight except that (1) in the case of skins weighing less than 6 lbs., the maximum price of \$1.25 per skin shall apply to both trimmed and untrimmed skins, and (2) New York city trimmed calfskins originating in the Pacific coast weighing 15 lbs. or less may be sold by the skin at prices not exceeding the maximum prices established above for New York collector skins.

#### MARGARINE MATERIALS USED

Products used in margarine manufacture, as reported to the Bureau of Internal Revenue, during August, 1941:

Aug. 1941, lbs.

| Ingredient schedule of uncolored of   | leomargarine: |
|---|---------------|
| Babassu oil   | 2 1,100,071   |
| Corn oil  | 8,259,796     |
| Diacetyl  | 7             |
| Lecithin       14,41         Milk       4,539,48         Monostearine       10,07 | 2 4,141,356   |
| Monostearine 10,07  Neutral lard 530,61  Oleo oil 1,197,80                        | 9 309,039     |
| Oleo stearine   | 0 281,803     |
| Palm oil 843,71<br>Palm kernel oil 284,96   | 9             |
| Peanut oil  | 5 849,991     |
| Soda (benzoate of) 10,88<br>Soya bean oil 3,937,93<br>Soya bean stearine 11       | 7 5,467,838   |
| Vitamin concentrate 3,32  | 9 901         |
| Total25,249,76  | 5 22,272,331  |

Watch the Classified Advertisements page for bargains in equipment.



Eus "unbelievably delicious" Tenderated Hams

"Build Profitable Sales Volume in Any Territory"

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ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

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Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC.-PHILADELPHIA, PA.

Bartridge

PORK PRODUCTS—SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio

PATENT CASING COMPANY

Manufacturers of

PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

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Chicago, Illinois

GET THE BEST CLEAN TASTY WHOLESOME

**ALWAYS ASK FOR THE** "ORIGINAL" "SELTZER BRAND"

LEBANON BOLOGNA MFR'D BY

PALMYRA BOLOGNA CO., INC. PALMYRA, PENNA.

### HIDES AND SKINS

Price schedule amendment released-All hides and skins to be sold f.o.b. shipping point - Over-weight kips eliminated - Untrimmed hides discounted 1c.

#### Chicago

PACKER HIDES .- The long awaited amendment to the price schedule was released by the OPA on Wednesday, October 22nd, effective as of that date. Packers have delayed action in moving their three weeks' accumulation of hides until official copies of the amendment were received and studied, but indications are that there will be no difficulty in moving whatever hides are available at full ceiling prices.

Interest centered late this week in the annual convention of the Tanners' Council at Chicago, with attendance reported to be the largest in fifteen years. A representative of the OPA is scheduled to address the convention on Friday, and a thorough discussion of the price schedule amendment is expected at that time.

The amendment provides for the selling of all hides and skins on a f.o.b. shipping point basis, including big packer take-off, in order to give all buyers an equal opportunity to compete

for available offerings regardless of their locations.

A separate price schedule was set up for Pacific Coast hides, on an f.o.b. shipping point basis. Dealers were prohibited from charging a commission or fee on hides or skins sold for their own account.

A single weight classification of 15 to 30 lbs. was established for packer and Chgo. city kipskins, eliminating the grade of over-weights. When calfskins are sold unselected, or flat for No. 1's and No. 2's, the maximum price for the lot shall be the maximum price for No. 2's; in the case of kipskins sold flat, maximum price for the lot to be applicable maximum less 1c per pound. Similarly, on mixed lots of hides or skins, unless quantities of each grade are determined by actual inspection and separately priced, maximum price for the lot must not exceed ceiling price for the lowest grade included.

On hides other than packer grades, the discount for untrimmed hides has been increased from 1/2c to a cent.

Total shoe production for 1941 is expected to amount to 494,000,000 pairs, on the basis of figures for the year to date, according to an estimate of the Tanners' Council, including about 14,-000,000 pairs for the armed services, as against average annual production of 400,000,000 pairs in recent years.

OUTSIDE SMALL PACKER .-- Under the amended schedule, price ceiling remains unchanged on trimmed outside small packer all-weight native steers and cows at 15 1/2c, selected, and branded steers and cows 141/2c, selected; native bulls 12c and branded bulls 11c, both selected; hides sold on a flat basis are to move at 1/2c less. However, the discount for untrimmed hides is increased to a cent. All hides are to be sold f.o.b. shipping point. Hides and skins sold in mixed lots, unless the quantity of each type or grade is determined by actual inspection and separately priced, must be sold at maximum price for the lowest grade included in the lot. There is understood to be a good demand at maximum prices.

PACIFIC COAST. - Ceiling prices were established for Pacific Coast hides on a trimmed basis at 131/2c, flat for No. 1's and No. 2's, for native and branded steers and cows; and 10c flat for native and branded bulls, with untrimmed hides at a cent less, f.o.b. shipping points. Although one small lot was recently reported equal to 13.65, flat, f.o.b. shipping point, last sizable trading in Sept. hides netted sellers 13.36, f.o.b.; trading is expected shortly at the new levels.

FOREIGN WET SALTED HIDES.-There was an active trade in the South American market early this week, with English buyers paying 1/8 @3/10c higher

## OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT - NATIONALLY USED IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.

#### NEW CRANE BULLETINS HELP YOU AVOID PIPING TROUBLE

These new illustrated shop bulletins for your pipe fitters and maintenance crews help them install piping properly

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VALVES . FITTINGS . PIPE PLUMBING . HEATING . PUMPS CRANE CO., GENERAL OFFICES:

NATION-WIDE SERVICE THROUGH BRANCHES AND WHOLESALERS IN ALL MARKETS

#### IT'S THE "GOOD OLD-FASHIONED FLAVOR"

#### THAT SELLS SAUSAGE

Taste varies in different parts of the country. The secret of success is to flavor your meat specialties to please the taste of people in your I ocality. Rely on our experience to prepare seasoning formulas that click with your customers. Let us consult with you to develop products that taste better . . . and sell better. Write usl



prices. A total of 50,000 Argentine frigorifico standard steers moved at a price equal to 15%c, c.i.f. New York, or %c advance; 25,000 reject heavy steers sold equal to 15 %c, or % oc up. There was further trading later involving around 25,000 light hides and other descriptions on a similar basis, making a total of about 100,000 so far.

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COUNTRY HIDES. - Under the amended schedule, country hides are to move f.o.b. shipping points, with untrimmed hides at a cent discount. Trade has been quiet this week, in view of the expected change, but holdings are said to be light despite the approaching season of increased country kill. Untrimmed all-weights around 47 lb. avge. have sold at 141/4c, flat, del'd Chgo., and 141/2c is usually asked. Heavy steers and cows are not wanted, not being suitable for army leather, but quoted 121/2@13c flat, with top asked. Trimmed buff weights quoted 1414@141/2c flat, usually at top. Trimmed extremes are salable at ceiling of 15c, flat, but scarce. Bulls last sold at 81/2c. Glues quoted 111/4@111/2c flat, trimmed. All-weight branded hides quoted 121/2@13c, with top usually

CALFSKINS .- There was no change in ceiling prices of 27c for packer northern heavy calfskins 9½/15 lb., and 231/2c for lights under 91/2 lb., on selected basis, but all sales are now to be made f.o.b. shipping point. There is understood to be a good demand and

some action expected on Sept. and Oct. skins shortly. A tare allowance of not less than ½ lb. per skin for packer calf (except slunks) and % lb. per skin for packer kips, is to be allowed.

Chicago city calfskins were already selling f.o.b. shipping point and collectors have been keeping these sold up at maximum prices, 8/10 lb. at 20½c and 10/15 lb. 23c. Country calfskins are salable at maximums of 16c flat for 10 lb. and down, and 18c flat for 10/15 lb., f.o.b. shipping point. Chgo. city light calf and deacons are quotable at \$1.43.

KIPSKINS .- The weight range on packer native kipskins has been changed to 15 to 30 lbs., with ceiling remaining at 20c, selected, thus eliminating the over-weight kips; branded kips, 30 lb. and down, remain at 17½c. All sales are to be made f.o.b. shipping points, and packers will probably allocate their Sept. forward kips shortly.

The weight range on Chgo. city native kipskins was also increased to 15 to 30 lbs., with ceiling unchanged at 18c, and over-weights eliminated; this market has been closely sold up. Country kips, 15-30 lb., are quotable at 16c, flat, f.o.b. shipping point.

No sales are being reported on slunks but market is quotable at maximums of \$1.10 for regulars and 55c for hair-

HORSEHIDES .- Trade is not very active on horsehides. City renderers, with manes and tails, are quoted \$6.60@ 6.70, selected, f.o.b. nearby points, but some buyers hesitate to pay over inside price; ordinary trimmed renderers usually quoted \$6.20@6.40, although some ask \$6.50, del'd Chgo. Mixed city and country lots quoted \$5.75@5.85,

SHEEPSKINS .- With a light production, the market continues firm on packer shearlings, with an occasional 5c variation accounted for usually by grading; one packer sold a car this week at \$1.80 for No. 1's, \$1.30 for No. 2's and 85c for No. 3's. Pickled skins are firm, with sizeable sales re-cently at \$7.50 and one lot at \$7.75; one seller is reported to have secured \$7.85 but quantity not disclosed, and \$8.00 is usually asked. There has been trading recently by several Iowa packers in Oct. lamb pelts; no details have been disclosed, as usual, but indications as to prices paid range from \$2.60 to \$2.75 per cwt. live weight basis for western stock. Quotations on northern native lambs vary in a range of \$2.25@ 2.50 per cwt. live weight basis. Outside small packer pelts moving at \$1.75@1.90 each, according to lot.

#### **New York**

PACKER HIDES .- While no trading has been reported as yet by New York packers on their Oct. hides, all descriptions are salable at full maximum prices and action is expected shortly.

CALFSKINS .- There was no change in the schedule on New York calfskins

means increased demand for your product! sales are assured when sausage, meat loaves and specialty products boast that "flavor that satis-

fies". Give your products this sales charm...try M. I. S. RAPID SOLUBLE SEASONING in your present formulas at our expense ... Liberal working samples sent on request.

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More than 5000 hotels on the continent and in nearby territories, representing the seventh largest industry, allied for service and progress.

AMERICAN HOTEL ASSOCIATION and this market has been kept well sold up recently at full ceiling prices. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12-17 veal kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12-17 veal kips \$4.20, and 17 lb. up \$4.60.

#### "Land O' Corn News" Tells Rath Anniversary Story

To serve as a permanent record of the events staged to commemorate its fiftieth anniversary, the Rath Packing Co. has published the "Land o' Corn News," a full-size, four-page newspaper covering the news of the four-day celebration held in Waterloo on August 12 to 15. Thousands of copies of the publication are being distributed widely to guests at the anniversary and other friends of the company, including all its wholesale and retail distributors.

Illustrated with photographs of John W. Rath, president of the organization, the late E. F. Rath, co-founder, and numerous photographs taken in connection with the anniversary celebration, the newspaper carries complete reports of all the principal events staged, including the induction of John Rath as a member of the Sac and Fox Indian tribe and an account of the Old Employes' dinner, at which Mr. Rath reviewed the phenomenal growth of the company.

#### HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during July, 1941.

#### THROPING

| IMPOR   | TS                      |                         |
|---|-------------------------|-------------------------|
|   | Pounds                  | Value                   |
| Cattle hides, dry wet                                     | 2,947,853<br>29,522,735 | \$ 323,571<br>2,946,010 |
| Kipskins, dry wet   | 597,662<br>122,456      | 74,968<br>23,634        |
| Calfskins, dry  | 243,049<br>242,215      | 34,775<br>45,671        |
| Sheep and lamb skins<br>dry and green & wooled            |                         | 449,162                 |
| pickled, fleshers, skivers.<br>Sheep and lamb slats, dry. | 6,670,040<br>363,232    | 941,074<br>84,614       |
| Buffalo hides, dry and wet.<br>Indian buffalo hides,      | 273,105                 | 24,669                  |
| dry and wet<br>Horse, colt and ass skins                  | 221,746                 | 31,930                  |
| wet   | 206,853 $319,462$       | 17,532<br>23,054        |
| Goat and kid skins, dry<br>wet                            | 5,733,370<br>339,008    | 1,371,399<br>43,923     |
| Kangaroo and wallaby<br>Deer and elk skins                | 64,447<br>264,977       | 34,524<br>98,090        |
| Reptile skins   | 120,947                 | 82,378<br>5,519         |
| Other fish skins<br>Seal skins, not fur                   | 201,861                 | 5,313<br>9,954          |
| Other hides and skins<br>(pieces)                         | 131,344                 | 187,070                 |
|   |                         |                         |

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 18, 1941, were 4,-981,000 lbs.; previous week 5,514,000 lbs.; same week last year 5,963,000 lbs.; Jan. 1 to date, 205,192,000 lbs.; same period last year, 193,113,000 lbs.

Shipments of hides from Chicago for week ended October 18, 1941, were 6,-112,000 lbs.; previous week 6,927,000 lbs.; same week last year 6,709,000 lbs.; Jan. 1 to date, 229,901,000 lbs.

### **WEEK'S CLOSING MARKETS**

#### FRIDAY'S CLOSING

#### Provisions

Lard futures made fair gains and closed steady. Firmness in grains and cottonseed oil were stimulating factors, in addition to government purchases. Chicago hog top was \$10.55 with market 10c lower than yesterday; bulk of sales \$10.10@10.50. Provision market was firm on all green joints for immediate or prompt shipment, with interest mainly for nearby delivery, but market is closely sold up for early shipment.

#### Cottonseed Oil

Valley and Southeast crude were quoted at 11%c bid, 11%c asked; Texas, at common points, 11%c bid, 11%c asked; Dallas, 11%c nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 12.87@12.90; Jan. 12.88@12.90; Mar. 12.97@12.96 sales; May 12.95 sale; 165 lots.

#### **What Causes Sour Hams?**

(Continued from page 10.)

have cooled down to 38 degs.; it is better to pump them without waiting. Pump pickle should be about 36 to 38 degs. F

23.—Do not use too high a pump pressure or you will get a wet ham. Wet hams do not keep well.

24.—Do not hold down your chilling schedule for fear of freezing shanks. Frozen shanks do not cause ham sours.

25.—Regulate your stock and do not carry mild-cured hams more than a week. If hams must be held they should be in pickle since a little more cure will do no harm. Such hams may require more washing but this presents no great difficulty.

26.—Exceedingly short cures are considered not good. Four- to five-day cures are not recommended, and the superintendents believe it is better to cure hams 10 to 12 days. Even longer cures will improve the keeping qualities.

27.—One pork superintendent likes to pump his hams via the artery and then dry salt them, racking them only three or four feet deep.

Perhaps the reader will not agree with all that these pork superintendents have had to say about sour hams. However, there is much wisdom in what has been put down here, and even the laboratory man should give thought to these beliefs for they may contain a good lead for a new attack on ham sours.

The relative numbers of ham sours may have been greatly reduced by short cures and modern practices, but ham souring is still with us and may be for a long time. We can only hope that its importance will decline as we learn more about it.

#### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 24, 1941:

#### PACKER HIDES

|  | Week ended       | Prev.         | Cor. week,     |
|--|------------------|---------------|----------------|
|  | Oct. 24          | week          | 1940           |
| Hvy. nat. strs.                          | @14%             | @151/4        | @15            |
| Hvy. Tex. strs.                          |                  | @141/4        | @13½           |
| Hvy. butt bra<br>strs.<br>Hvy. Col. strs | @14½<br>@14      | @141/4<br>@14 | @131/2         |
| Ex-light Tex.<br>strs                    | @15              | @15           | 13 @13½<br>@13 |
| Hvy. nat. cows                           | . @151/2         | @151/3        | 14%@15         |
| Lt. nat. cows                            |                  | @151/3        | 14 @14%        |
| Nat. bulls                               |                  | @12           | @ 9%           |
| Brnd'd bulls.<br>Calfskins               | . @11<br>.23½@27 | 231/4 @27     | 211/4 @28      |
| Kips, nat                                |                  | @20           | @22            |
| Kips, ov-wt.                             |                  | @19           | @21            |
| Kips, brnd'd.                            |                  | @171/2        | 181/2 @19      |
| Slunks, reg                              | @1.10            | @1.10         | @1.00          |
| Slunks, hrls                             |                  | @55           | @60            |

#### CITY AND OUTSIDE SMALL PACKERS

| Nat. all-wts | @1514  | @15%                | 12 @13      |  |
|--------------|--------|---------------------|-------------|--|
| Branded      | @141/2 | @141/2              | 11%@12%     |  |
| Nat. bulls   | @12    | @12                 | @ 8         |  |
| Brnd'd bulls | @11    | @11                 | @ 7%        |  |
| Calfskins201 | 4@23   | $20\frac{1}{2}$ @23 | 18 1/2 @ 23 |  |
| Kips         | @18    | @18                 | @1914       |  |
| Slunks, reg  | @1.00n | @1.00n              | @85         |  |
| Slunks, hrls | @50n   | @50n                | @50         |  |
| 4 55 5       |        | washing total       |             |  |

All packer and small packer hides and akins quoted on trimmed, selected basis, except all slunks quoted flat.

#### COUNTRY HIDES

| Hvy. steers @121/4   | @121/2    | 81/4@9     |
|----------------------|-----------|------------|
| Hvy. cows121/2@13    | 121/2@13  | 81/4 @ 9   |
| Buffs @141/2         | @141/2    | 114 @114   |
| Extremes @15         | @15       | 1314 @1314 |
| Bulls @ 81/2         | @ 81/2    | 7 @ 7%     |
| Calfskins16 @18      | 16 @18    | 15 @15%    |
| Kipskins @16         | @16       | @14        |
| Horsehides 5 75@6 70 | 5 75@6 70 | 5 00@5 75  |

#### All country hides and skins quoted on flat basis.

|                | SHEEP | SKINS     |    |       |
|----------------|-------|-----------|----|-------|
| Pkr. shearlgs. | @1.80 | 1.75@1.80 | 21 | @1.00 |
| Dry pelts      | @24n  | @24n      |    | @ 2   |

#### **NEW YORK HIDE FUTURES**

Closing Prices

Monday, Oct. 20.—Dec. 14.58@14.65; Mar. 14.53@14.61; Jan. 14.53 b; Sept. 14.53 b; 2 lots; 8@12 higher.

Tuesday, Oct. 21.—Dec. 14.60@14.67; Mar. 14.55@14.62; June 14.55 b; Sept. 14.55 b; 16 lots; 2 points higher.

Wednesday, Oct. 22. — Dec. 14.73@ 14.80; Mar. 14.70@14.77; June 14.70 b; Sept. 14.70; 10 lots; 13@15 points higher.

Thursday, Oct. 23.—Dec. 14.65@ 14.78; Mar. 14.60@14.73; June 14.60 n; Sept. 14.60 n; Dec. (1942) 12.76@12.80; no sales; 8@10 lower.

Friday, Oct. 24.—Dec. 14.70@14.77; Mar. 14.61@14.75; June 14.61b; Sept. (1942) 14.61b; 1 lot; closing 1@5 higher.

#### **FSCC Purchases**

Purchases on October 24 by the FSCC consisted of 6,422,480 lbs. of cannel pork, 4,329,560 lbs. of cured pork, 15,024,000 lbs. of lard, 54,135 100-yd bundles of hog casings and 19,500 pieces of beef bungs.

## Canadian Meat Industry Has Big Job in 1941-42

THE Canadian packers' and pork producers' job in supplying Great Britain with 600,000,000 lbs. of cured pork in the next 12 months is formidable but not impossible, according to the Canadian Bacon Board.

At least 75 per cent of the 600 million lbs., and as much more as possible, is to be in the form of Wiltshire sides, with the remainder in various cuts. This amount of product will require about 5.2 million hogs, a larger volume than ever before slaughtered in Canada until last year. Inspected Canadian slaughter during the hog marketing year just closed totaled 6,176,000 head.

If absolutely uniform shipments were maintained over the 52 weeks the product of 100,000 hogs would be required to provide the necessary 111/2 million lbs. of export bacon per week. Recognizing that slaughter is normally heavier during the first two quarters of the hog marketing year (October-March) thus providing the greatest surplus for export during that period, an arrangement has been worked out with the British Ministry of Food to make shipments at the weekly average rate of 13 million lbs. during the first quarter, 111/2 million lbs. during the second quarter, and 101/2 million lbs. during the third and fourth quarters. Under this plan a considerable saving will be effected in storage, as much less product will be placed in freezers.

#### **Plants Have Capacity**

From the standpoint of the packing plants, says the Board, it appears that there is sufficient capacity to handle this anticipated record volume. However, it is probable that some units in western Canada will have to operate well above normal capacity during the period of peak hog runs this fall and winter, particularly since a larger proportion of the hogs will be produced in the West. As a result, it will probably be necessary to ship some hog carcasses to eastern plants for processing when weekly slaughter in western Canada exceeds curing capacity.

From the supply side, the picture is not entirely clear. Hog production in the first quarter, October to December, may be 5 per cent above the level of the same period last year for the country as a whole. Marketings in western Canada are expected to be up considerably, but decreases may be registered in the East. The unfavourable feed situation and decline in hog prices during the last three months of 1940 led to some curtailment of production in eastern Canada, and this is now becoming manifest in hog slaughterings. Factors did not again become encouraging to producers until after the first three months of 1941. Hog producers in western Canada had more plentiful and cheaper supplies of feed grains.

#### Some Gain in Bred Sows

Higher hog prices and more favourable relationship between hog and feed prices prevailing in recent months, indicate that the fall and winter of 1941 may show a moderate increase in the number of sows bred. This will not be reflected in marketings until the latter half of the 1941-42 hog marketing year. During the first six months, October to March, slaughter may be only slightly larger than the 3.5 million killed in the same period last year. In the latter half of 1941-42 some increase will probably be shown over slaughter during that period in 1940-41 of about 2.6 million head. A preliminary estimate indicates that total slaughter for the hog year beginning October 1, 1941, may be about 7 million head, with about 4 million coming from the West and 3 million from the East. Even if this production figure is reached, however, domestic consumption must be kept under close watch to ensure export supplies.

Canadians are being asked to go light on their pork consumption until at least December 31. Accordingly, export and domestic packers are being allowed to release for domestic consumption not more than 75 per cent of the pork they released in the same 1940 period.

The new schedule of prices to be paid to Canadian packers for bacon and cured pork for Britain under the 1941-42 U.K.-Canadian contract became effective on hogs bought for export curing on October 13. The Canadian Bacon Board's price list for the various grades, weights and selections of Wiltshire sides and cuts is as follows:

#### EVENET WITTSHIPE SINES

|     | months of  | *** ******** | CONTRACTOR INCIDENCE AND INCID |           |
|-----|------------|--------------|--|-----------|
|     | 45-55 lbs. | 55-65 lbs.   | 65-70 lbs.   | 70-80 lbs |
| A-1 | \$19.50    | \$19.90      | \$19.50  | \$18.50   |
| A-2 | 19.10      | 19.50        | 19.10  | 18.10     |
| A-3 | 18.70      | 19.10        | 18.70  | 17.70     |
| B-1 | 18.90      | 19.30        | 18.90  | 17.90     |
| B-2 | 18.30      | 18.70        | 18.30  | 17.30     |
| B-3 | 17.70      | 18.10        | 17.70  | 16.70     |

#### EXPORT CUTS

| Hams, 10/18                                  |        | <br>\$20.55 |
|--|--------|-------------|
| Hams, 18/20                                  |        | <br>19,60   |
| Hams, 20/22                                  |        | <br>19.10   |
| Gammons, 10/18                               |        | <br>20.55   |
| Gammons, 18/20                               |        |             |
| Gammons, 20/22                               |        | 19.10       |
| Middles, A-1 and A-2, 22/                    | /30    | <br>21.25   |
| Middles, A-3, 22/                            | /30    | 20.45       |
| Middles, A-1 and A-2, 30/                    | /36    | <br>20.25   |
| Middles A-3 30                               | /36    | <br>19.45   |
| Middles, A-3, 30/<br>Rib backs, A-1 and A-2, | 10/18  | <br>99 60   |
| Rib backs, A-3,                              | 10/18  | <br>21.80   |
| Rib backs, A-1 and A-2,                      | 10/10  | <br>21.35   |
| KID DRCKS, A-1 and A-2,                      | 18/20  | <br>21.33   |
| Rib backs, A-3,                              | 18/20  | <br>20.55   |
| Rib backs, A-3,<br>Square fores, 12/20       |        | <br>16.00   |
| Square fores, 20/22                          |        | <br>15.25   |
| Tinned hams                                  |        | 26.62       |
| Contract middles, 22/36.                     |        | <br>21 25   |
| Committee madures, 22/00:                    | ****** | <br>41.40   |
|  |        |             |

As indicated, the price to be paid for the highest grade Wiltshire sides, A grade, No. 1 sizeable is \$19.90 per 100 lbs., at seaboard. This represents an advance of 30c per 100 lbs. over the price of \$19.60 prevailing from July 23, 1941 to the close of the 1940-41 agreement. It is expected that the comparatively satisfactory level of prices now established will hold until the conclusion of the 1941-42 agreement, barring unforeseen contingencies.

The price schedule just announced provides for the payment of virtually the full contract price received from the British Ministry of Food, which is \$19.77 for A grade Wiltshires per 100 lbs. at seaboard and \$19.17 for B grade. A small deduction is being made to pay storage charges on product which must be held during the period of heavy hog runs to keep up the average of ship-ments later on. Owing to the size of the new contract, 600 million lbs., the quantity to be stored this year will be much larger than ever before.

"It's Natural Casings for Finer Tasting Sausage"

MAX SALZMAN, INC.

PENTZ & ROBERTS, Agents **6 Church Square** Capetown, S. Africa

CLEANERS OF HOG AND SHEEP CASINGS

**High Quality** 

Atmospheric

Rendering

STANDARD STEEL CORPORATION SOOI S. BOYLE AVE.

The more efficient rendering plants have found that STANDARD Atmospheric COOKERS produce the highest quality tallow and cracklings. Send for Bulletin

The National Provisioner—October 25, 1941

Page 31

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8½@ 9 8½@ 9 1¼@11½ 13¼@13½ 7 @ 7½ 15 @15½ 614 5.00@5.75

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ured pork, 135 100-yd 9,500 pieces

or 25, 1941

## KNOWING

BY MAIL, AIR-MAIL or WIRE, DAILY INFORMATION ON-

PROVISIONS

Green and S. P. Reg. Hams S. P. Boiling Hams Green and S. P. Skd. Hams Picnics, Green and S. P. Bellies, Green and S. P. D. S. Bellies, Clear and Rib D. S. Fat Backs

D. S. Rough Ribs Other D. S. Meats Export Cuts

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Provisional

## DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

#### Personalities and Events

(Continued from page 18.)

Fire, believed to have originated in the box factory at the Birmingham, Ala., plant of Armour and Company, caused damage estimated at approximately \$15,000 on October 11. Sections destroyed by the blaze included hide storage facilities, feed bins, a barreling plant, cattle pens, slaughter-pen ramps and the box factory.

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Roslee Packing Co., Inc., has been incorporated in New York City by Max D. Spitzer, 225 W. 34th st. Capitalization is \$20,000.

M. W. Clary, meat and grocery buyer for Dixie Home Stores, Greenville, S. C., was in Chicago recently attending a convention of the nation's chain store

As part of a long-term drive to make Oklahomans "state-product conscious," directors of the state's junior chamber of commerce met recently in Chickasha to discuss a campaign to promote use of meats slaughtered and processed in the Sooner state. A similar movement with relation to state-produced eggs is said to be bearing (hen) fruit.

James Edward Swisher, for many vears affiliated with the Hughes-Curry Packing Co., Anderson, Ind., and one of the best known meat salesmen in eastern Indiana, died recently at his home in Anderson

Miss Lucy Fay Bales, a wiener packer

in the Los Angeles plant of the Cudahy Packing Co., faces the pleasant possi-bility of inheriting the \$5 million left by her father, the late Michael F. O'Dea. On October 8, Miss Bales notified the superior court at Los Angeles that she is the daughter of the deceased.

Oscar Mayer & Co., Madison, Wis., is making available four scholarships of \$50 each in the University of Wisconsin's farm short course, which will ex-tend from November 17 to next March 14. School records, experience and an essay will be considered in awarding the scholarships.

Union Rendering Co., Inc., Baltimore, Md., will transfer operations to a new plant in Baltimore county, according to B. J. Kavanaugh, president.

Members of the fire prevention committee of the chamber of commerce of Omaha were guests of the city's packers and stock yards fire prevention committee at the Cudahy Packing Co. plant on October 9.

Joseph W. Harbrecht, 53, vice president of the Hinde & Dauch Paper Co., Sandusky, O., and a prominent yachtsman, was found dead on October 12 in the water at his boathouse in Sandusky. He was believed the victim of accidental

A petition has been filed requesting that the name of the Pacific Meat & Packing Co., Seattle, be changed to Pacific Farms, Inc.

Carlos Garcia-Mata, U. S. representa-

tive of the Argentine Meat Producers' Corp., has leased a penthouse at 160 E. 48th st., New York City.

V. Floyd Self, sales promotion director of Anemostat Corp. of America, New York City, spoke before a meeting of the Chicago chapter of the American Society of Refrigerating Engineers on October 16.

Louis E. Leverone, vice president and general manager, Stein, Hall Mfg. Co., Chicago, was elected president of the Illinois Chamber of Commerce by the board of directors at the organization's recent annual meeting.

Campaign leaders representing the sausage casings industry in the merged New York-Brooklyn Federation Campaign, who met on October 13 and pledged substantially increased support for the charity effort this year, included George Lee, Berth. Levi & Co., Inc., chairman of the sausage casings division; Arthur D. Lee, Berth. Levi; Edward H. Oppenheimer, Oppenheimer Casing Co.; George Terry and Sigmund Terry, Mongolia Importing Co., Inc.; William Ragals, Berth. Levi; Jack Schott, Shratter Co.; Harold J. Apell; Joseph Messing, Oppenheimer Casing Co.; Ernest Wright, and D. Rosenblith, Socombo, Inc.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.



#### Wilmington Provision Company TOWER BRAND MEATS Slaughterers of Cattle, Hogs, Lambs and Calves U. S. GOVERNMENT INSPECTION WILMINGTON

DELAWARE

## THE CUDAHY PACKING CO.

Sausage Casings

221 NORTH LA SALLE STREET

## SAVE MONEY WITH NIAGARA

NIAGARA Air Conditioning Fan Coolers and Spray Coolers cut costs of freezing, precoling and storage in packing plant applications. Their use saves tweight and value in foods because they prevent the cooling process from drying out the products.

Niagara "No Frost" prevents ice formation on coils—gives full time operation at full capacity. Completely untomatic.

Representatives in principal cities. Address inquiries to

#### NIAGARA BLOWER COMPANY

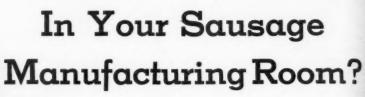
6 E. 45th Street **New York City** 





MORRISON HOTEL CHICAGO

## Is Cold Slowing Up Production





#### SAUSAGE AND MEAT SPECIALTIES

has the following to say in connection with temperature and humidity in the Meat Cooler:

"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output per worker.

"Sausage & Meat Specialties," The National Provisioner's new book, the first of its kind on these important subjects, contains an entire chapter on "Refrigeration and Air Conditioning" in which this important subject as well as other aids to more profitable operation are thoroughly covered.

Nineteen other chapters of "Sausage and Meat Specialties" highlight Plant Operations, Plant Layout, Sausage Trouble Shooting and Dry Sausage, and present the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products.

The wide range of subjects covered in this new volume, the first of its kind, makes it an indispensable aid to every Sausage Manufacturer and Sausage Maker.

Get your order in now. One case of corrected trouble will more than repay its cost . . . \$5.00 postpaid.



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## NEW EQUIPMENT and Supplies

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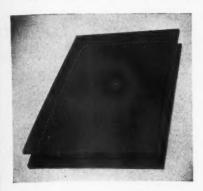
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ber 25, 1941

A new insulating block with a mineral base for low temperature work has been developed by Baldwin-Hill Co., Trenton, N. J., manufacturers of rockwool insulation products for industrial, marine and home use.

This material is said to be highly



moisture repellent. Laboratory reports show that its moisture absorption is only 0.68 per cent in a relative humidity of 65 per cent at a temperature of 75 degs. F. This indicates the product's high resistance to the infiltration of moisture encountered in low temperature installation.

Due to its composition and physical properties, it is claimed that the material will not disintegrate, suffer structural breakdown or decay. The new product can be obtained in blocks which are 36 in. long, 12 in., 18 in., or 24 in. wide and from ½ in. to 2 in. thick. It can be cut to fit irregular planes or odd corners if necessary and is easily applied.

#### PLASTIC BLADES FOR FANS

Plastic fan blades, to take the place of blades formerly made from metals in demand for the national defense program, are now being manufactured by the plastics department of General Electric Co. This new type of blade is said to be particularly suitable for water cooling tower fans or when corrosive elements are prevalent in the atmosphere.

Four such blades, each 4½ ft. in length, were recently made for a large eastern firm which reports highly successful results from their use. The fan blades are made of a molded-laminated Textolite and weigh approximately 25 lbs. each.

The fans are used in large cooling towers required for cooling water needed for power plants, condensing

oil refineries, air conditioning and similar applications. Although lighter than metal blades, the plastic blades are said to be about equal in strength and to provide more efficient and economical operation.

Corrosion was the chief trouble in the use of metal blades. This problem is particularly acute in many localities where contact with even a small amount of salt water causes corrosion. To offset this, metal blades must be painted and baked. The plastic fan eliminates this difficulty.

Another advantage, which is expected to result in an increase in efficiency, is that plastic blades have the theoretically exact surface which is smooth, due to the fact that they are made from a mold.

#### **PACKING PLANT SANITATION**

With meat packing and sausage manufacturing plants operating at high speed to meet export and home demand, the problem of maintaining exacting sanitary standards promises to become more important. One answer to this problem is offered by Oakite Products, Inc., which has developed a new product combining deodorizing, detergent and disinfecting properties.

Known as Oakite No. 1, this tripleaction material is designed solely for use in deodorizing and cleaning washrooms, lavatories and shower stalls. Odorless itself, the product dissipates and neutralizes odors without masking or "covering up" one odor with another, and also provides effective dirt and grime removal action on cement, tile and porcelain surfaces. In addition, its disinfecting properties are said to provide added protection against harmful organisms.

A dry, white, free-flowing powder, it is completely soluble in cold water and is easy to apply. It is used in the proportions of ½ to 1 oz. per gallon of water.

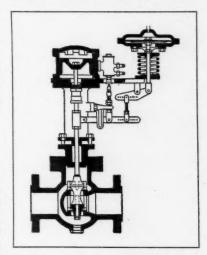
#### NEW CASING TENDERER

Paul-Lewis Laboratories, manufacturing chemists, Milwaukee, Wis., have developed a new product known as "Sausase" for tendering sausage casings. Composed of enzymatic products derived from vegetable materials, Sausase is said to tender all sausage casings, regardless of toughness, and to make them uniformly edible.

A descriptive folder is now available for those interested in obtaining additional information.

#### PRESSURE REDUCING VALVE

Improvement in the design of the Copes type R-DSLH pressure reducing valve, a relay-operated unit used for remote control from a master controller, has been announced by the Northern Equipment Co., Erie, Pa. Principal changes are in the mounting of the dia-



phragm operator which receives pressure impulses from the master, and in linkage by which diaphragm movement is transmitted to relay-operator of the valve.

Actuating element of the new reducing valve is a reinforced rubber diaphragm. The relay-operating cylinder of the control valve has a mean effective area of 28 sq. in. Water, air or oil at 50 to 100 lbs. constant pressure can be used as the operating medium. It is said to have ample power to assure positive and sensitive control with the largest size valves under the most severe operating conditions.

One side of the diaphragm is open to atmosphere, while the other is subjected to the operating pressure from the pilot of the master control. This is counterbalanced by a spring to maintain the controlled pressure within specified limits.

Any change from the master control pilot causes the diaphragm to move. The movement is transmitted through an adjustable shaft extension and floating lever to the pilot valve of the relay operator. This changes the pressure on one side of the operating cylinder, moving the valve in the opposite direction until the pilot is re-set by the floating lever, one end of which is attached to the reducing valve stem. Instant, accurate response to pressure changes on the diaphragm is said to provide close regulation.

## LIVESTOCK MARKETS Weekly Review

#### Canadians Ate More Meat During 1940 Than in 1939

Greater consumption of pork and beef by Canadians during 1940 increased the Dominion's per capita meat consumption to 122.8 lbs., a gain of about 4 lbs. from 1939, according to the Dominion Bureau of Statistics. Pork consumption in 1940 was estimated at 56.4 lbs. per person, an increase of 4.4 lbs. over 1939 and the highest rate since 1929. Per capita consumption of beef was placed at 50.4 lbs., showing a slight gain over 1939.

The Bureau reports that the increase was "due largely to the gain in purchasing power of consumers." Total plant and farm slaughter of hogs in 1940 was the greatest in history and provided sufficient pork for increased exports as well as domestic needs. Reduction in exports of live cattle and beef permitted an increase in domestic beef consumption.

While increases were reported for per capita consumption of pork and beef, less veal, lamb and mutton were consumed during 1940 than in 1939.

#### **RECEIPTS AT 12 MARKETS**

Receipts of salable cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indianapolis, Kansas City, East St. Louis, Omaha, St. Joseph, St. Paul and Sioux City, during September:

|     |  |  |  | S | A | L | ABLE LIV       | ESTOCK        |                |
|-----|--|--|--|---|---|---|----------------|---------------|----------------|
|     |  |  |  |   |   |   | Sept.,<br>1941 | Aug.,<br>1941 | Sept.,<br>1940 |
| tle |  |  |  |   |   |   | 974,317        | 744,134       | 949,877        |
| ves |  |  |  |   |   |   | 187,840        | 151,034       | 204,689        |
|     |  |  |  |   |   |   | ,028,962       | 978,186       | 1,203,726      |
| on  |  |  |  |   |   |   | 140 696        | 759 599       | 7 100 201      |

During the twelve months of the crop year, October-September, inclusive, receipts of hogs totaled 15,886,132 head, Where the FARMER'S DOLLAR comes from miscillaneau meat animals cobacco dairy products & nuts & nuts

Cash received for livestock represents the American farmers' largest single source of cash income. In 1940, as illustrated by the above chart prepared by the American Meat Institute, farmers received 29 per cent of their cash income from the sale of meat animals. Over a period of years the return from meat animals has averaged approximately one quarter of the farmers' total cash income, according to U. S. Department of Agriculture compilations. Figures just made available show that for the first seven months of this year (January-July) livestock growers received a total of \$1,669,-000,000 or \$415,000,000 more for their meat animals than during the same period a year ago. The increase reflects higher prices and greater marketings.

compared with 16,683,460 head a year ago. Receipts of hogs from May through September, inclusive, the summer season, totaled 5,473,220 head, compared with 6,348,277 head in the corresponding period last year.

#### NEW YORK LIVESTOCK

Livestock prices at Jersey City, October 21, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

| Steers, medium   \$9.85@10.00     Steers, common to medium   10.00     Cows, medium   7.00@ 8.00     Cows, cutter and common   5.75@ 7.00     Cows, canners   4.50@ 5.75     Bulls, good   8.75@ 9.36     Bulls, medium   7.75@ 8.75     Bulls, cutter to common   6.75@ 7.75     Bulls   cutter to common   6.75@ 7.75     Cows   Cows   Cows   Cows   Cows     Cows   Cows   Cows   Cows   Cows   Cows     Cows   Cows   Cows   Cows   Cows   Cows     Cows   Cows   Cows   Cows   Cows     Cows   Cows   Cows   Cows   Cows   Cows   Cows     Cows   Cows   Cows   Cows   Cows   Cows   Cows     Cows   Cows   Cows   Cows   Cows   Cows   Cows   Cows   Cows   Cows     Cows |
|--|
| CALVES:  |
| Vealers, good and choice.       \$12,00@15.0         Vealers, common and medium.       8.75e(128         Vealers, culls       6.50@ 8.7         Calves, good and choice.       8.00@10.2         Calves, common and medium.       7.00@ 8.0         Calves, culls       6.00@ 7.0  |
| HOGS:  |
| Hogs, good and choice, 192-lb\$ 10.25  |
| LAMBS:   |
| Lambs, good and choice       \$12.00@12.50         Lambs, medium and good       10.75@11.75         Lambs, common       9.00@10.25   |

Receipts of salable livestock at Jersey City public market for the week ended with October 17:

| Salable receipts2,213<br>Total, with directs7,598  | $2,315 \\ 11,501$      | 574<br>22,367        | 2,404<br>38,671 |
|--|------------------------|----------------------|-----------------|
| revious week:                                      |                        |                      |                 |
| Salable receipts1,912<br>Total, with directs.8,356 | $\frac{2,572}{11,759}$ | $\frac{160}{22,025}$ | 4,666<br>35,875 |
| *Including hogs at 31st s                          | treet.                 |                      |                 |

Cattle Calves Hogs\* Sheep

#### SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during September, 1941, in Alabama, Florida and Georgia:

|                                   |  |  |  |  |  |  |  |      | 8   |     |           |    |  |   | Aug.<br>1941                              | Sept.<br>1910                        |
|-----------------------------------|--|--|--|--|--|--|--|------|-----|-----|-----------|----|--|---|---|--------------------------------------|
|                                   |  |  |  |  |  |  |  | 6    | 347 | 3   | 7 :<br>Bk | 23 |  |   | 42,520<br>21,308<br>52,148<br>1,484       | 41,486<br>29,314<br>81,061<br>730    |
|                                   |  |  |  |  |  |  |  |      |     |     |           |    |  |   | Total<br>9 mos.<br>1941                   | Total<br>9 mos.<br>1949              |
| Cattle<br>Calves<br>Hogs<br>Sheep |  |  |  |  |  |  |  | <br> |     | * * |           |    |  | 1 | 369,719<br>137,810<br>1,005,623<br>10,562 | 295,447<br>115,245<br>894,88<br>6,23 |

## KENNETT-MURRAY



The Right Track to Buying at a Profit

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO OMAHA, NEE. LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.

## Order Buyer of Live Stock L. H. McMURRAY

Indianapolis, Indiana

#### FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

#### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., October 23.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog receipts were sharply reduced and prices advanced 10 to 25c over a week ago.

piew

ty, Octothe Agri-J. S. De-

\$9.85@10.00

7.00@ 8.00 5.75@ 7.00 4.50@ 5.75 8.75@ 9.50 7.75@ 8.75 6.75@ 7.75

\$12.00@15.00 8.75@12.00 6.50@ 8.75 8.00@10.25 7.00@ 8.00 6.00@ 7.00

ck at Jer-

the week
Hogs\* Sheep
574 2,464
22,367 38,671

160 4,666 22,025 35,878

in packing September, and Georgia:

al 08.

ck

oofs

York City

tober 25, 1941

43,006 20,314 81,061 730

Total 9 mes. 1940

295,447 115,265 894,888 6,223

10.33

| ***       |     |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
|-----------|-----|----|---|----|---|---|----|----|---|---|--|---|---|----|---|---|---|---|---|-----|-----|-----|----|----|-----|---|
| Hogs, goo | d t | to | - | el | h | 0 | ic | :6 |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
| 160-180   | lb. |    |   |    |   |   |    |    |   | ٠ |  |   | ٠ |    |   |   |   |   |   | . 8 | 19. | 000 | æ  | 9  | .91 | ð |
| 180-200   | lb. |    | , |    |   | ٠ |    |    |   |   |  | ٠ | ٠ | ě. | ٠ |   | ٠ | ٠ | ٠ |     | 9.  | 856 | æ. | 10 | .0  | ð |
| 200-270   |     |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
| 270-300   |     |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
| 300-330   |     |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
| 330-360   | lb. |    |   |    |   | ٠ |    |    | P |   |  | ٠ | 0 |    | 0 | 0 |   | ۰ | 0 | 0   | 9.  | 456 | E. | 9  | .9. | 5 |
| Sows:     |     |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
| 330 lbs.  | do  | W  | n |    |   |   |    |    |   |   |  | ٠ |   |    |   |   |   |   |   | .8  | 19. | 256 | a. | 9  | .6  | 5 |
| 330-400   |     |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     |     |     |    |    |     |   |
| 100.500   | 110 |    |   |    |   |   |    |    |   |   |  |   |   |    |   |   |   |   |   |     | 2   | 850 | 5  | 0  | *30 | ä |

Receipts of hogs at Corn Belt markets for week ended Oct. 23, 1941, were as follows:

|                    | This<br>week | Last   |
|--------------------|--------------|--------|
| Friday, Oct. 17    | 30,400       | 26,300 |
| Saturday, Oct. 18  | 23,700       | 24,600 |
| Monday, Oct. 20    | 22,100       | 35,600 |
| Tuesday, Oct. 21   | 21,200       | 34,100 |
| Wednesday, Oct. 22 | 20,200       | 41,600 |
| Thursday, Oct. 23  | 24,600       | 36,000 |

#### SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during September, by stations, as reported by the Agricultural Marketing service:

|                             |           |                      |                         | Sheep      |
|-----------------------------|-----------|----------------------|-------------------------|------------|
|                             | Cattle    | Calves               | Hogs                    | Lambs      |
| Chicago1 .                  | 132,937   | 25,640               | 266,481                 | 237,179    |
| Denver                      | 13,989    | 2,075                | 20,396                  | 43,818     |
| Kansas                      | 68,901    | 20,806               | 100 459                 | 01 200     |
| New York                    | 08,801    | 20,000               | 120,453                 | 81,583     |
| Aren2                       | 42.038    | 63.813               | 152.281                 | 231.070    |
| Omaha                       | 73,893    | 2,855                | 104,707                 | 117,273    |
| St. Louis                   | ,         | 2,000                | ,                       | 221,210    |
| Aren <sup>3</sup> .         | 62,468    | 51,858               | 226,425                 | 67,647     |
| Sioux City                  | 39,838    | 575                  | 58,732                  | 59,668     |
| So. St.                     | 00.004    | 00 500               | 110 001                 | E4 E00     |
| Paul <sup>4</sup> All other | 69,931    | 29,582               | 149,891                 | 74,730     |
| stations                    | 500.249   | 249,437              | 1.821.018               | 654.319    |
| stations                    | 300,230   | 220,301              | 1,041,010               | 001,010    |
| Total                       |           |                      |                         |            |
| Sept1                       | 1,004,244 | 446,641              | 2,920,384               | 1,567,287  |
| Total Aug.                  |           | 414,279              | 2,795,738               | 1,521,726  |
| 5-yr. Av. (                 |           |                      | 0.000.400               | 4 242 222  |
| Jan. Sept. 7                | 923,801   | 476,491<br>3,992,678 | 2,632,193<br>32,034,778 | 1.613,229  |
| 5-yr. Av. (                 |           | 0,002,010            | 32,034,110              | 13,447,457 |
|                             | 7,306,798 | 4,280,346            | 26,493,440              | 12,906,717 |
| -                           |           |                      |                         |            |

'Includes Elburn, Ill. "Includes New York City, Newark, and Jersey City. "Includes St. Louis National Stock Yards, East St. Louis, Ill. and St. Louis, Mo. "Includes So. St. Paul, and Newport.

#### LIVESTOCK AT 67 MARKETS

September receipts, local kill, shipments at 67 markets, as reported by U. S. Agricultural Marketing Service:

| CATTLE                        |            |           |
|-------------------------------|------------|-----------|
|                               | Local      | Ship-     |
| Receipts                      | slaughter  | ments     |
| September, 1941 1,611,588     | 871,953    | 699,767   |
| September, 1940 1.562.002     | 711,377    | 803,730   |
| September 5-yr. av. 1,533,210 | 728,145    | 744,498   |
| 9 mos. 194110,628,593         | 6,423,233  | 4,094,803 |
| 9 mos. 1940 9,945,702         | 5,695,088  | 4,118,437 |
| CALVES                        |            |           |
| September, 1941 588,894       | 326,154    | 255,964   |
| September, 1940 612.947       | 321,279    | 279,556   |
| September 5-vr av 653 386     | 372,826    | 282,243   |
| 9 mos. 1941 4 978 478         | 2,631,842  | 1.584,562 |
| 9 mos. 1940 4,513,971         | 2,661,860  | 1,814,662 |
| Hogs                          |            |           |
| September, 1941 2,003,848     | 1,488,236  | 504,323   |
| ecutember, 1940. 2 302 439    | 1.691.621  | 600,657   |
| Teliferines 9-AL 9A 1 030 388 | 1,376,119  | 548,253   |
| 2 mos. 1941 21 615 666        | 15.887.137 | 5,665,356 |
| 9 mos. 194024,061,451         | 17,377,464 | 6,621,741 |
| SHEEP AND I                   | AMBS       |           |
| September 1941 9 404 504      | 1,004,239  | 1,405,517 |
| **CPREMIDER. 1940 9 599 600   | .954,075   | 1,529,998 |
| September 5-vr av 9 780 744   | 1,095,969  | 1.656,611 |
|                               | 8,626,404  | 7,678,101 |
| 9 mos. 194016,643,321         | 8,595,371  | 7,997,256 |
|                               |            |           |

#### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, October 23, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

| as reported of or or popul   | . vincere or  | Brionionio  | ,  |  |   |
|--|---|---|--|--|---|
| Hogs (soft & oily not quoted):   | CHICAGO E   | NAT. STK. YDS   | OMAHA  | KANS, CITY   | ST. PAUL  |
| BARROWS AND GILTS:   |   |   |  |  |   |
| Good-choice:   |   |   |  |  |   |
| 120-140 lbs \$ 140-160 lbs   | 9,75@10.25<br>10.00@10.40<br>10.20@10.50<br>10.25@10.60<br>10.35@10.60<br>10.40@10.60<br>10.40@10.60<br>10.30@10.50 | \$ 9.70@10.10<br>10.00@10.60<br>10.50@10.60<br>10.45@10.65<br>10.45@10.60<br>10.45@10.60<br>10.40@10.60 | \$ 9.65@10.00<br>9.85@10.25<br>10.10@10.45<br>10.35@10.45<br>10.35@10.50<br>10.30@10.40<br>10.30@10.40<br>10.25@10.35<br>10.00@10.25 | \$ 9.35@ 9.85<br>9.65@10.25<br>10.00@10.45<br>10.20@10.45<br>10.30@10.45<br>10.30@10.45<br>10.20@10.40<br>10.10@10.30<br>10.00@10.30 | \$ 9.75@10.10<br>10.00@10.10<br>10.10@10.15<br>10.10@10.15<br>10.10@10.15<br>10.00@10.15<br>10.00@10.15<br>10.00@10.10<br>9.85@10.00<br>9.75@9.95 |
| Medium:  |   |   | 20100 @ 20120  | 20100 @ 20100  |   |
| 160-220 lbs  | 9.65@10.25  | 9.75@10.40  | 9.65@10.25   | 9.50@10.25   | 9.75@10.00  |
| sows:  |   |   |  |  |   |
| Good and choice:   |   |   |  |  |   |
| 270-300 lbs  | 9.85@10.10<br>9.75@10.00<br>9.50@ 9.85  | 9.80@ 9.90<br>9.70@ 9.90<br>9.50@ 9.80  | 9,75@10.00<br>9,60@ 9.85<br>9,50@ 9.75   | 9.50@ 9.75<br>9.50@ 9.75<br>9.40@ 9.65   | 9.35@ 9.50<br>9.30@ 9.35<br>9.25@ 9.35  |
| Good:  | 0.0% (0.00  | 0.076 0.70  | 0.076 0.00   | 0.200 0.00   | 0 106 0 95  |
| 360-400 lbs.<br>400-450 lbs.<br>450-500 lbs.   | 9.25@ 9.80<br>9.00@ 9.35<br>8.75@ 9.10  | $\begin{array}{c} 9.25@ \ 9.70 \\ 9.10@ \ 9.40 \\ 8.90@ \ 9.25 \end{array}$                             | 9.35@ 9.60<br>9.25@ 9.50<br>9.15@ 9.40   | 9.30@ 9.60<br>9.25@ 9.50<br>9.10@ 9.40   | 9.10@ 9.35<br>8.95@ 9.25<br>8.85@ 9.15  |
| Medium:<br>250-500 lbs   | 8.40@ 9.25  | 8.50@ 9.40  | 8.90@ 9.40   | 8.85@ 9.50   | 8.65@ 9.25  |
| PIGS (Slaughter):  |   |   |  |  |   |
| Med. & good, 90-120 lbs  | 9.00@ 9.50  | 9.40@ 9.80  | *********  | ********   |   |
| Slaughter Cattle, Vealers and Ca   | lves:   |   |  |  |   |
| STEERS, choice:  |   |   |  |  |   |
| 750- 900 lbs   | 12.00@12.75<br>11.25@12.50  | $\begin{array}{c} 11.75@12.25 \\ 11.50@12.25 \\ 11.25@12.00 \\ 11.25@11.75 \end{array}$                 | $\begin{array}{c} 11.50@12.25 \\ 11.25@12.25 \\ 11.00@12.00 \\ 10.75@11.50 \end{array}$  | $\begin{array}{c} 11.50@12.50 \\ 11.50@12.50 \\ 11.00@12.25 \\ 10.50@11.75 \end{array}$  | $11.50\overline{a}$ $12.50$ $11.25\overline{a}$ $12.25$ $10.75\overline{a}$ $12.00$ $10.75\overline{a}$ $17.50$                                   |
| STEERS, good:  |   |   |  |  |   |
| 750- 900 lbs.<br>900-1100 lbs.<br>1100-1300 lbs.<br>1300-1500 lbs.                     | 11.25@12.25 $10.75@12.00$ $10.50@11.75$ $10.25@11.25$   | 10.75@11.75 $10.50@11.50$ $10.25@11.25$ $10.25@11.25$   | 10.50@11.50 $10.25@11.50$ $10.00@11.25$ $9.85@11.00$   | 10.50@11.50<br>10.00@11.50<br>10.00@11.50<br>10.00@11.00   | 10.25@11.50<br>10.00@11.25<br>9.75@11.00<br>9.75@11.00  |
| STEERS, medium:  |   |   |  |  |   |
| 750-1100 lbs   | 9.50@11.00<br>8.75@10.75  | $\begin{array}{c} 9.00@10.50 \\ 8.75@10.50 \end{array}$   | $\begin{array}{c} 9.00@10.50 \\ 9.00@10.25 \end{array}$  | 8.75@10.25<br>8.75@10.00   | 8.75@10.25<br>8.75@10.00  |
| STEERS, common:<br>750-1100 lbs  | 8.00@ 9.00  | 7.75@ 9.00  | 7.50@ 9.00   | 7,75@ 8.75   | 7.50@ 8.75  |
| STEERS, HEIFERS AND MI   |   |   |  |  |   |
| Choice, 500-750 lbs<br>Good, 500-700 lbs   | 12.25@12.75<br>11.00@12.25  | 11.75@12.25<br>10.50@11.75  | 11.50@12.25<br>10.50@11.50   | 11.50@12.25<br>10.00@11.50   | 11.50@12.25<br>10.25@11.50  |
| Choice, 750-900 lbs<br>Good, 750-900 lbs<br>Medium, 500-900 lbs<br>Common, 500-900 lbs | 10.50m12.25   | $\begin{array}{c} 11.50@12.25 \\ 10.50@11.75 \\ 8.00@10.50 \\ 7.00@8.00 \end{array}$                    | $\begin{array}{c} 11.25@12.00 \\ 10.00@11.25 \\ 8.50@10.00 \\ 7.25@8.50 \end{array}$   | $\begin{array}{c} 11.50@12.65 \\ 10.00@11.50 \\ 7.75@10.00 \\ 7.00@7.75 \end{array}$   | 11.25@12.25<br>9.75@11.25<br>8.00@ 9.75<br>6.75@ 8.00   |
| COWS, all weights:   |   |   |  |  |   |
| Good   | 8.25@ 8.75<br>7.25@ 8.25<br>6.25@ 7.25<br>5.00@ 6.25  | 8,00@ 8.75<br>7.00@ 8.00<br>5.75@ 7.00<br>4.75@ 5.75  | 7.75@ 8.50<br>7.00@ 7.75<br>5.75@ 7.00<br>4.50@ 5.75   | 7.75@ 8.50<br>7.00@ 7.75<br>5.75@ 7.00<br>4.75@ 5.75   | 7.50@ 8.50<br>7.00@ 7.50<br>5.50@ 7.00<br>4.75@ 5.50  |
| BULLS (Ylgs. Excl.), all we  |   |   |  |  |   |
| Beef good  | 8.85@ 9.25<br>8.00@ 8.85  | 8.75@ 9.00<br>8.50@ 8.75<br>8.00@ 8.50<br>6.50@ 8.00  | 8.50@ 8.85<br>7.75@ 8.65<br>7.25@ 7.75<br>6.75@ 7.25   | 8.25@ 8.50<br>8.25@ 8.50<br>7.50@ 8.25<br>6.25@ 7.50   | 8.00@ 8.50<br>8.00@ 8.50<br>7.25@ 8.00<br>6.75@ 7.25  |
| VEALERS, all weights:  |   |   |  |  |   |
| Good and choice<br>Common and medium<br>Cull   | 9.00@12.50  | 10.00@12.25   | 8.00@10.50   | 8.00@11.00   | 10.00@12.50<br>7.50@10.00<br>5.00@ 7.50   |
| CALVES, 500 lbs. down: Good and choice Common and medium Cull                          | 8.50@10.00<br>7.25@ 8.50<br>6.00@ 7.25  | 9.00@10.75<br>7.50@ 9.00<br>6.00@ 7.50  | 9.25@10.50<br>7.50@ 9.25<br>6.00@ 7.50   | 9.25@10.75<br>7.00@ 9.25<br>6.00@ 7.00   | 9.00@10.00<br>7.50@ 9.00<br>5.00@ 7.50  |
| Slaughter Lambs and Sheep:1  |   |   |  |  |   |
| LAMBS:  Good and choice*  Medium and good*  Common                                     | 11.75@12.10<br>10.50@11.50<br>9.00@10.25  | 11.60@12.00<br>10.25@11.40<br>8.50@10.00  | 10.50@11.50  | 10.35@11.35  | 11.25@11.65<br>9.50@11.00<br>8.50@ 9.23   |
| YLG. WETHERS (Shorn):<br>Good and choice*  | 9.25@ 9.85  | 9.25@10.23  | 9.25@ 9.75   | 9.00@ 9.75   |   |
| Medium*  EWES (Shorn):  Good and choice  | .,  |   |  | 8.00@ 9.00   | ******  |
| Common and medium  | 3.25@ 4.75  | 4.50@ 5.25<br>2.75@ 4.50  | 2.75@ 4.00   | 3.50@ 4.75   | 2.75@ 4.00  |

## <sup>1</sup>Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

#### PACIFIC COAST LIVESTOCK

#### Receipts for 5 days ended October 17:

| Cattle            | Calves | Hogs  | Sheep |
|-------------------|--------|-------|-------|
| Los Angeles5,699  | 2,022  | 2,116 | 1,020 |
| San Francisco 600 | 45     | 2,500 | 4,200 |
| Portland2,185     | 360    | 3,150 | 2,545 |

#### CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 22,230 cattle, 2,181 calves, 34,138 hogs and 11,101 sheep.

#### PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 18, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 6,563 hogs; Swift & Company, 4,709 hogs; Wilson & Co., 9,397 hogs; Western Packing Co., Inc., 1,605 hogs; Agar Packing Co., 7,681 hogs; Shippers, 4,983 hogs; Others, 22,430 hogs.

Total - 4,080

Total: 42,632 cattle; 4,213 calves; 56,768 hogs; 19,072 sheep.

#### KANSAS CITY

| Cattle                   | Calves | Hogs   | Sheep  |
|--------------------------|--------|--------|--------|
| Armour and Company 3,885 | 924    | 4.392  | 4,557  |
| Cudahy Pkg. Co 2,917     | 487    | 2,162  | 3,473  |
| Swift & Company 3,284    | 917    | 3,641  | 3,807  |
| Wilson & Co 3.280        | 886    | 2,531  | 4,237  |
| Indep. Pkg. Co           |        | 425    |        |
| Kornblum Pkg. Co 1,636   |        |        |        |
| Others 7,398             | 184    | 1,354  | 1,650  |
| Total22,400              | 3.398  | 14.505 | 17,724 |

#### AHAMO

| C                  | attle an | d     |       |
|--------------------|----------|-------|-------|
|                    | Calves   | Hogs  | Sheep |
| Armour and Company | 6,007    | 5,451 | 3,215 |
| Cudahy Pkg. Co     | 4,264    | 3,433 | 4,333 |
| Swift & Company    | 4,464    | 2,790 | 3,431 |
| Wilson & Co        | 2,050    | 2,897 | 1,548 |
| Others             |          | 5,372 |       |

Cattle and calves: Eagle Pkg. Co., 22; Greater Omaha Pkg. Co., 96; Geo. Hoffman, 49; Lewis Pkg. Co., 665; Nebraska Beef Co., 610; Omaha Pkg. Co., 191; John Roth Pkg. Co., 146; So. Omaha Pkg. Co., 789; Lincoln Pkg. Co., 247.

Total: 19,591 cattle and calves; 19,943 hogs; 12,527 sheep.

#### EAST ST. LOUIS

|                    | Cattle | Calves | Hogs   | Sheep  |
|--------------------|--------|--------|--------|--------|
| Armour and Company | 3,839  | 2,099  | 8,916  | 5,421  |
| Swift & Company    | 4,692  | 3,601  | 11,198 | 5,060  |
| Hunter Pkg. Co     | 1.759  | - 88   | 6,810  | 1,056  |
| Heil Pkg. Co       |        |        | 2,756  |        |
| Krey Pkg. Co       |        |        | 4,084  | ***    |
| Laclede Pkg. Co    |        |        | 2,767  |        |
| Sieloff Pkg. Co    |        |        | 1,433  |        |
| Shippers           | 7,055  | 2.076  | 12,463 | 1.121  |
| Others             |        | 82     | 2,378  | 781    |
| Total              | 20,730 | 7,946  | 52,805 | 13,444 |

#### ST. JOSEPH

|  | Cattle  | Calves | Hogs     | Sheep  |
|--|---------|--------|----------|--------|
| Swift & Company                        | 2,883   | 394    | 10.155   | 9,531  |
| Armour and Company                     | 3,227   | 405    | 9,427    | 4,533  |
| Others                                 |         | 58     | 382      | 3,772  |
| Total                                  | 7,721   | 857    | 19,964   | 17,836 |
| Not including 659 sheep bought direct. | cattle, | 60 ca  | ives and | 2,542  |

| DEG 6 24 C  |                            |  |                                  |
|---|----------------------------|--|----------------------------------|
| Cattle  | Calves                     | Hogs                                   | Sheep                            |
| Cudahy Pkg. Co       3,838         Armour and Company       3,625         Swift & Company       2,729         Shippers       4,507         Others       279 | 55<br>65<br>82<br>190<br>5 | 5,190<br>5,569<br>3,266<br>3,530<br>44 | 8,678<br>2,780<br>2,381<br>1,132 |
| Total14,978   | 397                        | 17,599                                 | 9,971                            |
| OKLAHOMA  | CITY                       |  |                                  |

|   | Cattle | Calves              | Hogs                  | Shee     |
|---|--------|---------------------|-----------------------|----------|
| Armour and Company<br>Wilson & Co<br>Others | 3,014  | 1,704<br>1,711<br>9 | 2,520 $2,564$ $1,559$ | 34<br>27 |
| Total                                       | 6,499  | 3,424               | 6,643                 | 62       |
| Not including 278 direct.                   | cattle | and 1,362           | hogs                  | bough    |

| WIC   | HITA  |       |          |       |
|---|-------|-------|----------|-------|
| Cat   | tle C | alves | Hogs     | Sheer |
| Cudahy Pkg. Co 9                                  | 41    | 584   | 3,308    | 1,126 |
| Wichita D. B. Co                                  | 8     |       |          |       |
|   | 98    |       | 91       |       |
|   | 61    |       | 547      |       |
|   | 44    |       | 136      |       |
|   | 00    |       |          |       |
| Others 4,8  | 89    |       | 574      | 412   |
| Total 6,4   | 50    | 584   | 4,656    | 1,538 |
| Not including 10 catt<br>and 250 sheep bought dis |       | calve | 8, 1,343 | hogs  |
|   |       |       |          |       |

#### DENVER

| Cattle                   | CHIAGR | riogs | опее  |
|--------------------------|--------|-------|-------|
| Armour and Company 1,097 | 62     | 1.894 | 12,56 |
| Swift & Company 1.668    | 189    | 1.961 | 4.61  |
| Cudahy Pkg, Co 1,188     | 88     | 1.268 | 1.98  |
| Others 1,904             | 173    | 1,082 | 7,60  |
| Total 5,857              | 512    | 6,205 | 26,77 |
| ST. PA                   | UL     |       |       |
| Cattle                   | Calves | Hoge  | Shoo  |

### Armour and Company 4,408 3,287 19,038 5,963

| Cudany Pkg. Co                  |         | 1,812  |        | 2,640  |
|---------------------------------|---------|--------|--------|--------|
| Rifkin & Son<br>Swift & Company | 6,722   | 4,334  | 27,363 | 9,743  |
| Others                          | . 4,842 | 705    | ***    |        |
| 7D-4-1                          | 17 000  | 10 109 | 46 401 | 18 940 |

#### INDIANAPOLIS

|                     | Cattle | Calves | Hogs   | Sheep  |
|---------------------|--------|--------|--------|--------|
| Kingan & Co         | 1,905  | 777    | 24,074 | 4,135  |
| Armour and Company  | 627    | 276    | 3,316  | 35     |
| Hilgemeier Bros     |        | 4 4 4  | 834    |        |
| Stumpf Bros         |        |        | 154    | 54     |
| Wabnitz and Deters. |        | 59     | 368    | 54     |
| Stark & Wetzel      |        | 38     | 675    |        |
| Maass Hartman Co    |        | 18     |        |        |
| Shippers            | 2,509  | 1,064  | 22,699 | 5,582  |
| Others              | 1,372  | 378    | 255    | 838    |
| Total               | 6,775  | 2,630  | 52,375 | 10,644 |
| CI                  | NCINN  | ATI    |        |        |
|                     | Chante | 0-1    | YY     | 612 m  |

#### Cattle Calves Hogs Sheep 18 194 9,234 ... 280 ... 4,379 Lohrey Packing Co. 2 H. H. Meyer Pkg. Co. 25 J. Schlachter. 157 J. & F. Schroth P. Co. 24 J. F. Stegner Co. 441 Shippers 911 Others 2,063 139 2,920 2,265 792 1,829 370

## 

| FOR  | tr wo  | RTH                             |                                  |                |
|--|--------|---------------------------------|----------------------------------|----------------|
|  | Cattle | Calves                          | Hogs                             | Sheep          |
| Armour and Company<br>Swift & Company<br>Blue Bonnet Pkg. Co.<br>City Pkg. Co<br>Rosenthal Pkg. Co | 3,345  | 2,351<br>2,314<br>39<br>18<br>9 | 1,392<br>1,152<br>1,528<br>1,015 | 1,900<br>1,877 |
| Total  | 7,138  | 4,731                           | 5,094                            | 3,777          |

#### RECAPITULATION+

#### CATTLE

|                | Week<br>ended<br>Oct. 18 | Prev.<br>week | Cor.<br>week,<br>1940 |
|----------------|--------------------------|---------------|-----------------------|
| Chicago        | 42,632                   | 41.528        | 39,142                |
| Kansas City    |                          | 19.112        | 20,003                |
| Omaha*         | 19,591                   | 17,342        | 17,006                |
| East St. Louis |                          | 9,652         | 20,964                |
| St. Joseph     | 7,721                    | 7.053         | 8,234                 |
| Sioux City     |                          | 14.182        | 10.910                |
| Oklahoma City  | 6,499                    | 6.774         | 4.538                 |
| Wichita        |                          | 7.010         | 2,381                 |
| Denver         |                          | 4.914         | 4,370                 |
|                |                          | 17.980        | 14,267                |
| St. Paul       |                          | 4.143         | 4.810                 |
| Milwaukee      | 4,400                    |               |                       |
| Indianapolis   | 6,775                    | 6,344         | 6,953                 |
| Cincinnati     | 4,336                    | 2,975         | 3,986                 |
| Ft. Worth      | 7,138                    | 7,258         | 5,272                 |
| Total          | 187,433                  | 166,267       | 162,836               |
| но             | GS                       |               |                       |
| Chicago        | 56,768                   | 41.636        | 62,452                |
| Kansas City    |                          | 11,427        | 15,271                |
| Omaha          |                          | 18,752        | 24,303                |

| Sioux City         17,599           Oklahoma City         6,643           Wichita         4,656           Denver         6,205 | 6,299<br>5,336<br>5,841   | 7,858<br>6,279<br>6,616   |
|--|---------------------------|---------------------------|
| St. Paul   | 34,155<br>1,728           | 57,098<br>14,269          |
| Indianapolis       52,375         Cincinnati       19,770         Ft. Worth       5,094  | 47,610<br>19,509<br>5,195 | 55,245<br>26,273<br>7,215 |
| Total336,347   | 260,032                   | 373,802                   |

| SHEEP                |          |        |
|----------------------|----------|--------|
| Chicago 19,07        | 2 16.315 | 13,090 |
| Kansas City 17,72    |          | 22,383 |
| Omaha 12,52          | 7 13.864 | 10.825 |
| East St. Louis 13,44 |          | 12,631 |
| St. Joseph 17,83     | 6 14.084 | 12,137 |
| Sioux City 9,97      |          | 10,305 |
| Oklahoma City 62     | 6 1,804  | 2,394  |
| Wichita 1,53         | 8 2,460  | 1.843  |
| Denver 26,77         | 1 50,441 | 26,840 |
| St. Paul 18,34       | 6 17,434 | 29,860 |
| Milwaukee 3,49       |          | 2,845  |
| Indianapolis 10,64   |          | 10,216 |
| Cincinnati 4,50      |          | 5,113  |
| Ft Worth 3.77        | 7 4.756  | 5 840  |

| Total . |     |         | 160  | 0,272 | 178, | 477  | 166,  |
|---------|-----|---------|------|-------|------|------|-------|
| *Cattle | and | calves. | †Not | inclu | ding | dire | ects. |

#### CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

#### PECETPTS+

| armona.          |        |         |        |
|------------------|--------|---------|--------|
| Cattle           | Calves | Hogs    | Sheep  |
| Mon., Oct. 13    | 1,917  | 17,414  | 8,845  |
|                  | 1,196  | 18,444  | 3,739  |
|                  | 761    | 18,671  | 4,341  |
|                  | 743    | 19,030  | 6,778  |
|                  | 866    | 11,962  | 5,927  |
|                  | 500    | 5,500   | 500    |
| *Total this week | 5,978  | 91,022  | 30,139 |
|                  | 6,171  | 67,111  | 32,083 |
|                  | 5,184  | 105,029 | 34,148 |
|                  | 6,571  | 89,365  | 35,194 |

| . SHI              | PMEN'          | rs                             |  |                                       |
|--------------------|----------------|--------------------------------|--|---------------------------------------|
| 0                  | attle          | Calves                         | Hogs   | Sheep                                 |
| Tues., Oct. 14     | 5,181          | 23<br>126<br>429<br>162<br>100 | 1,145<br>1,046<br>414<br>766<br>1,000<br>100 | 1,307<br>1<br>589<br>20<br>200<br>100 |
| Total this week    | 3,608<br>3,164 | 840<br>634<br>824<br>1,057     | 4,471<br>4,332<br>3,851<br>6,310             | 2,417<br>1,533<br>2,159<br>3,583      |
| *Including 1,639 c |                | 1,350                          | calves,                                      | 34,905                                |

#### †All receipts include directs. TOCTOBER AND YEAR RECEIPTS

|        | October                               | Year   |  |  |  |  |  |  |
|--------|---------------------------------------|--|--|--|--|--|--|--|
| Cattle | 03 13,659<br>39 256,644<br>34 103,839 | 1,581,525<br>187,921<br>3,442,835<br>1,755,213 | 1,506,163<br>209,281<br>4,015,848<br>1,694,177 |  |  |  |  |  |

#### WEEKLY AVERAGE PRICE OF LIVESTOCK

|        |    |    |   |    |    |    |    |   |    |    |    |   |   |  | Cattle  | Hogs    | Sheep  | Lambs   |
|--------|----|----|---|----|----|----|----|---|----|----|----|---|---|--|---------|---------|--------|---------|
| Week   | 1  | 21 | n | d  | e  | d  |    | ( | )( | 21 | Ł. | 1 | 8 |  | \$11.35 | \$10.40 | \$4.85 | \$10.90 |
| Previo | 36 | 11 | 3 | 7  | W  | 16 | 36 | 1 | 2  |    |    |   |   |  | 11.35   | 10.80   | 4.75   | 11.30   |
| 1940   |    |    |   |    |    |    |    |   |    |    |    |   |   |  | 11.90   | 6.40    |        | 9.10    |
| 1939   |    |    |   |    |    |    |    |   |    |    |    |   |   |  | 9.70    | 7.10    | 3.45   | 9.35    |
| 1938   |    |    |   |    | :  |    |    |   |    |    |    |   |   |  | 10.25   | 7.55    | 3.25   | 8.10    |
| 1937   |    |    |   |    |    |    |    |   |    |    |    |   |   |  | 13.50   | 10.05   | 4.00   | 10.05   |
|        |    |    |   |    |    |    |    |   |    |    |    |   |   |  |         | 9.45    | 3.25   | 8.50    |
| Av.    |    | 1  | 3 | 13 | 36 | ;- | 4  | 0 | ١. |    |    |   |   |  | \$10.95 | \$8.10  | \$3.55 | \$9.00  |

| 8                | UPPLI | ES FOR | CHICAGO | PACKE            | 88               |
|------------------|-------|--------|---------|------------------|------------------|
|                  |       |        | Cattle  | Hogs             | Sheep            |
|                  |       | et. 18 |         | 86,551<br>62,548 | 27,722           |
| 1940 .           |       |        | 29,261  | 100,471          | 32,085           |
| 1939 .<br>1938 . |       |        | 24,795  | 81,638<br>69,581 | 32,083<br>37,736 |
| 1937 .           |       |        | 32,336  | 75,585           | 34,889           |

#### HOG RECEIPTS. WEIGHTS AND PRICES

| 2200 31203    | ,               | Av.  |         |         |
|---------------|-----------------|------|---------|---------|
|               | No.             | Wt   | Pri     | ces     |
|               | Rec'd           | lbs. | Top     | Av.     |
| *Week ended ( | et. 18., 91,000 | 241  | \$11.05 | \$10.40 |
|               | 67.242          | 251  | 11.45   | 10.80   |
| 1940          | 105,029         | 241  | 6.55    | 6.30    |
| 1939          |                 | 250  | 7.50    | 7.10    |
| 1938          |                 | 229  | 8.00    | 7.58    |
| 1937          |                 | 237  | 11.00   | 10.08   |
| 1936          | 110,226         | 222  | 10.25   | 9.45    |
| Av. 1936-40.  | 93,000          | 235  | \$8.65  | \$8.10  |

\*Receipts and average weight for week ending Oct. 18, 1941, estimated.

#### CHICAGO HOG STAUGHTERS

| Ho tion | g sla | aug  | hte<br>k | er<br>er | d | ir | ıt |   | C | h<br>e | to | a | g | 0 | 1 | 1: | 16 | r | E     | 96 | le | r | a | 1 | inspe  |
|---------|-------|------|----------|----------|---|----|----|---|---|--------|----|---|---|---|---|----|----|---|-------|----|----|---|---|---|--------|
| Week    | en    | ding | 2 (      | )(       | t | ol | 96 | r | 1 | 17     | 7. |   |   |   |   |    |    |   |       |    |    |   |   |   | 100,3  |
| Previ   | ous   | we   | ek       |          |   |    |    |   |   |        |    | * |   |   |   |    | c  |   | <br>è |    | ×  |   |   |   | 75,1   |
| Year    | ago   |      |          |          |   |    |    |   |   |        |    |   |   |   |   |    |    |   |       |    |    |   |   |   | 110,9  |
| Two     | 200   | PR S | 100      |          |   |    |    |   |   |        |    |   |   |   |   |    |    |   |       |    |    |   |   |   | 100.70 |

#### CHICAGO HOG PURCHASES

| Supplies of hogs purch<br>and shippers, week ended | ased by Chicago<br>Thursday, Octob | packers<br>er 28: |
|--|------------------------------------|-------------------|
|  | Week ended<br>Oct. 23              | Prev.<br>week     |
| Packers' purchases<br>Shippers' purchases          | 50,261<br>6,083                    | 48,639            |
| Total  | 57,344                             | 53,406            |

#### CALIF. INSPECTED SLAUGHTER

#### State-inspected kill for September:

|        |   |   |   |   |   |   |   |   |    |   |    |   |   |    |   |   |   |   |   |    |   |   |   |   |   |    |    |    |   |    | No.     |
|--------|---|---|---|---|---|---|---|---|----|---|----|---|---|----|---|---|---|---|---|----|---|---|---|---|---|----|----|----|---|----|---------|
| Cattle |   |   |   |   |   |   |   |   |    | ě | ·  |   |   |    |   |   |   |   |   |    |   |   |   |   |   |    |    |    |   |    | 61,468  |
| Calves |   |   |   |   |   |   |   |   |    |   |    |   |   |    |   |   |   |   |   |    |   |   |   |   |   |    |    |    |   |    | 29,365  |
|        |   |   | 4 |   |   |   |   |   | è  |   | *) |   |   | 4  |   |   |   |   |   | 6  |   | * |   |   |   |    |    | ě. |   |    |         |
| Sheep  |   |   |   | 5 |   | * |   |   |    |   | *  |   |   |    | * |   | , | × |   |    | ė |   | × |   |   |    |    | •  |   | *  | 107,409 |
| Me     | 8 | ı | 1 | E | 0 | 0 | d | r | )1 | • | )  | d | ŧ | 10 | c | t | 9 |   | 1 | D. | r | C | H | 1 | u | l€ | 21 | 9  | d | 1: |         |
| Canasa |   |   |   |   |   |   |   | - |    |   |    |   |   |    |   |   |   |   |   |    |   |   |   |   |   |    |    |    |   |    | lbs.    |

## Sausage Pork and beef..... Lard and substances....

Total ......12,404,811

#### SEPTEMBER TRUCK RECEIPTS

Livestock receipts at 67 public stockyards throughout the country driven-in during September, 1941, included 1,051,-735 cattle, 415,628 calves, 1,493,365 hogs and 771,515 sheep. During September last year truck receipts totaled 873,388 cattle, 393,700 calves, 671,337 hogs and 662,884 sheep. September catle receipts were 170,696 head greater than in Apgust.

#### **SLAUGHTER REPORTS**

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 15 centers for the week ended October 18, 1941:

n Stock

8,845 3,739 4,341 6,778 5,927 500

30,139 32,083 34,148 35,194

2,417 1,533 2,159 3,583 34,905

PP Lambs
5 \$10.90
11.30
75 11.30
75 9.10
15 9.35
25 8.10
10.05
8.50
\$9.00

Sheep

RICES Prices

pp Av.

.05 \$10.40
.45 10.80
.55 6.30
.50 7.10
.00 7.55
.00 10.06
.25 9.45

.65 \$8.10

eek ending

eral inspec-

53,406

EMTS

olic stock-

driven-in led 1,051,-

3,365 hogs September ed 873,388

hogs and le receipts an in Au-

25, 1941

S ago packers ctober 23: Prev.

23 1,506,163 209,281 4,015,848 1,694,177 ESTOCK

| CAT  | TLE   |  |  |
|--|---|--|--|
|  | Week<br>ended<br>Oct. 18  | Prev.<br>week  | Cor.<br>week,<br>1940  |
| Chicagof Kansas City. Omaha* Last St. Louis St. Joseph Sloux City Wichita* Philadelphia Indianapolis New York & Jersey City. Oklaboma City* Cincinnati Denver St. Paul Milwaukee | 25,798<br>21,550<br>13,675<br>8,411<br>10,790<br>7,125<br>2,123<br>2,194<br>9,335<br>10,196<br>4,590<br>4,919<br>17,833 | 24,464<br>21,856<br>18,170<br>12,837<br>7,990<br>9,501<br>1,891<br>2,271<br>9,074<br>10,431<br>3,146<br>4,589<br>17,920<br>3,779 | 19,898<br>23,796<br>17,086<br>12,792<br>7,305<br>7,668<br>3,107<br>1,770<br>7,724<br>4,435<br>3,919<br>11,638<br>3,981 |
| Total  |   | 155,980  | 134,141  |
| *Cattle and calves. †N   | ot inclu  | uing dire  | Cts.   |

| HOGS   |         |          |
|--|---------|----------|
| Chicago100,351   | 75,179  | 110,917  |
| Kansas City 48,595   | 40,969  | 46,909   |
| Omaha 35,130   | 29,818  | 37,476   |
| East St. Louis1 61,499                                     | 60,773  | 75,117   |
| St. Joseph 19,670  | 13,535  | 20,389   |
| Sionx City 19,631  | 15,465  | 18.048   |
| Wichita 5,999  | 6,350   | 6,925    |
| Philadelphia 16,285  | 16.134  | 18,781   |
| Indianapolis 26,460  | 26,445  | 22,798   |
| New York & Jersey City. 44,516                             | 42,826  | 54,563   |
| Oklahoma City 8,005  | 7.811   | 10,421   |
| Cincinnati 17,477  | 18,104  | 23,447   |
| Denver 6,380   | 5,720   | 7,152    |
| St. Paul   | 34,155  | 57.098   |
| Milwaukee 13,517   | 10,701  | 14,194   |
| Milwaukee  | 201102  |          |
| Total469,916   | 403,985 | 524,235  |
| Includes National Stock Yards,<br>Ill., and St. Louis, Mo. | East St | . Louis, |

| III., and St. Louis, Mo. |          |                  |                  |
|--------------------------|----------|------------------|------------------|
| SH                       | EEP      |                  |                  |
| Chicago†                 |          | 13,425           | 9,143            |
| Kansas City              |          | 18,605 $20.058$  | 22,383<br>15,338 |
| East St. Louis           | . 12,323 | 14,118           | 11,881           |
| St. Joseph               |          | 14,226<br>11,719 | 14,000<br>10,319 |
| Sioux City               |          | 3,484            | 1,843            |
| Philadelphia             |          | 3,483<br>4.124   | 2,799            |
| New York & Jersey City   |          | 43,912           | 2,875<br>49,298  |
| Oklahoma City            | 626      | 1,804            | 2,394            |
| Cincinnati               |          | 2,281<br>11.800  | 2,182<br>7,888   |
| St. Paul                 | . 18,346 | 17,434           | 29,860           |
| Milwaukee                | . 2,672  | 1,472            | 1,602            |
| Total                    | .178,467 | 181,945          | 183,805          |
| †Not including directs.  |          |                  |                  |

#### RECEIPTS AT CHIEF CENTERS

| Receipts for week    | ended   | Oct.    | 18:     |
|----------------------|---------|---------|---------|
| At 20 markets: Ca    | ttle    | Hogs    | Sheep   |
| Week ended Oct. 1829 | 5.000 3 | 391.000 | 271,000 |
| Previous week26      | 8,000 8 | 346,000 | 343,000 |
| 1940                 | 4,000   | 160,000 | 310,000 |
| 193925               | 0.000   | 118,000 | 310,000 |
| 193826               | 8,000   | 349,000 | 329,000 |
| At 11 markets:       |         |         | Hogs    |
| Week ended Oct. 18   |         |         | 332,000 |
| Previous week        |         |         | 292,000 |
| 1940                 |         |         | 404,000 |
| 1939                 |         |         | 352,000 |
| 1938                 |         |         | 280,000 |
| At 7 markets:        | Cattle  | Hogs    | Sheep   |
| Week ended Oct. 1823 | 0.000   | 290,000 | 179,000 |
| Previous week200     | 5.000   | 230,000 | 196,000 |
| 1940                 | 6,000   | 331,000 | 202,000 |
| 1939                 |         | 288,000 | 193,000 |
| 1938                 | 0,000   | 281,000 | 248,000 |

#### SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended Oct. 17.

| -             | Cattle    | Calves | Hogs   |
|---------------|-----------|--------|--------|
| Week ended Oc | . 172,526 | 1,500  | 12,597 |
| Last week     |           | 1,386  | 11,267 |
| Last year     | 2,708     | 1.511  | 8.072  |

#### **MEAT SUPPLIES AT EASTERN MARKETS**

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

#### WESTERN DRESSED MEATS

|                 | WESTERN DRESSED MERIS   |                            |                               |                               |
|-----------------|---|----------------------------|-------------------------------|-------------------------------|
|                 | NE  | W YORK                     | PHILA.                        | BOSTON                        |
| STEERS, carcass | Week ending October 18, 1941  | 8,658<br>9,639<br>9,115    | 2,290<br>2,958<br>2,386       | 2,823<br>3,040<br>2,771       |
| COWS, carcass   | Week ending October 18, 1941  | 694<br>1,082<br>1,176      | 1,209<br>1,338<br>1,497       | 2,395<br>2,778<br>3,226       |
| BULLS, careass  | Week ending October 18, 1941  | 460<br>817<br>394          | 622<br>1,047<br>701           | 107<br>150                    |
| VEAL, careass   | Week ending October 18, 1941  | 8,176<br>13,316<br>11,383  | 881<br>1,435<br>1,212         | 659<br>834<br>1,743           |
| LAMB, carcass   | Week ending October 18, 1941  | 40,108<br>50,605<br>41,335 | 14,819<br>17,596<br>15,135    | 17,542<br>16,524<br>21,528    |
| MUTTON, careass | Week ending October 18, 1941  | 751<br>2,035<br>1,604      | 221<br>82<br>887              | 768<br>1,357                  |
| PORK cuts, lbs. | Week ending October 18, 1941         1           Week previous         2           Same week year ago         2 | ,478,912                   | 557,821<br>571,568<br>408,725 | 370,218<br>270,478<br>258,826 |
| BEEF cuts, lbs. | Week ending October 18, 1941  | 610,895<br>366,479         |                               | •••                           |
|                 | LOCAL SLAUGHTERS  |                            |                               |                               |
| CATTLE, head    | Week ending October 18, 1941  Week previous  Same week year ago   | 9,335<br>9,074<br>7,724    | 2,123<br>1,891<br>1,869       |                               |
| CALVES, head    | Week ending October 18, 1941  | 12,060<br>13,802<br>13,714 | 2,457<br>2,583<br>2,313       | ***                           |
| HOGS, head      | Week ending October 18, 1941<br>Week previous<br>Same week year ago   | 44,516<br>42,826<br>51,476 | 16,285<br>16,134<br>18,781    |                               |
| SHEEP, head     | Week ending October 18, 1941  | 48,071<br>43,912<br>49,298 | 3,747<br>3,483<br>2,799       |                               |

Country dressed product at New York totaled 4,088 veal, no hogs and 185 lambs. Previous week 4,088 veal, no hogs and 191 lambs in addition to that shown above,

#### WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for the week ended October 17 totaled 701,592 head compared with 755,241 head in 1940, a decrease of 53,649 head. Cattle slaughter continued strong, totaling 182,642 head against 155,047 head last year. Sheep and lamb slaughter was 29,947 head under the 1940 kill of 298,793 head. Number of animals processed in 27 centers for week ended October 17:

| 1                  | Cattle | Calves | Hogs    | Sheep   |
|--------------------|--------|--------|---------|---------|
| New York Area1     | 9,283  | 12,022 | 44,401  | 48,150  |
| Phila. & Balt      | 3,980  | 990    | 27,886  | 2,537   |
| Ohio-Indiana       |        |        |         |         |
| Group <sup>2</sup> | 9,184  | 3,445  | 60,572  | 10,515  |
|                    | 30,913 | 6,310  | 100,351 | 44,427  |
| St. Louis Area     | 16,053 | 10,046 | 61,499  | 17,993  |
| Kansas City        | 17,762 | 4,839  | 48,595  | 18,939  |
|                    | 23,666 | 11,502 | 35,430  | 21,444  |
| Omaha              | 18,173 | 794    | 35,130  | 20,937  |
| Sioux City         | 9,977  | 257    | 19,631  | 13,259  |
| St. Paul-Wis.      |        |        |         |         |
| Group <sup>8</sup> | 27,050 | 24.516 | 107,403 | 26,067  |
| Interior Iowa &    |        |        |         |         |
| So. Minn. 7        | 16,602 | 6,512  | 160,694 | 44,578  |
| Total1             | 82,643 | 81,233 | 701.592 | 268.846 |
| Total prev.        | 04,040 | 02,200 | .02,002 | 200,010 |
| week1              | 81,079 | 86,064 | 606,871 | 281.213 |

Total prev.

week ......181,079 86,064 606,871 281,213
Total last year.155,047 81,293 755,241 298,793
'Includes New York City, Newark, and Jersey
City. \*Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. \*Includes Elburn, Ill. \*Includes St. Louis National Stockyards and East St. Louis. National Stockyards and East St. Louis, Ill. and St. Louis, Mo. \*O'Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth.
'Includes St. Paul, So. St. Paul and Newport,
Minn., and Madison and Milwaukee, Wis. 'Includes Albert Lea and Austin, Minn., and Cedar Rapids,
Des Moines, Ft. Dodge, Mason City, Marshalltown,
Ottumwa, Storm Lake, and Waterloo, Iwa.

Packing plants included in the above tabulation
daughtered, during the calendar years 1939 and
1840, approximately 74 per cent of the cattle,
calves and hogs, and S2 per cent of the sheep and
lambs that were slaughtered under federal inspection during those two years.

#### CANADIAN LIVESTOCK PRICES

|               | 10.1 | CEAG                     |              |                      |
|---------------|------|--------------------------|--------------|----------------------|
|               | €    | Week<br>ended<br>ect. 16 | Last<br>week | Same<br>week<br>1940 |
| Toronto       | \$   | 9.50                     | \$ 9.80      | \$ 8.35              |
| Montreal      |      | 10.00                    | 10.00        | 8.00                 |
| Winnipeg      |      | 9.00                     | 9.00         | 7.75                 |
| Calgary       |      | 8.50                     | 9.60         | 7.00                 |
| Edmonton      |      | 8.25                     | 8.25         | 7.00                 |
| Prince Albert |      | 7.50                     | 8.00         | 6.50                 |
| Moose Jaw     |      | 8.00                     | 8.00         | 6.75                 |
| Saskatoon     |      | 8.00                     | 8.00         | 7.00                 |
| Regina        |      | 8.00                     | 8.25         | 6.25                 |
| Vancouver     |      | 9.00                     | 9.00         | 7.65                 |
|               | VEAL | CALVI                    | E8           |                      |
| PPI           |      |                          |              |                      |

| VEAL CALV          | ES      |         |
|--------------------|---------|---------|
| Toronto            | \$13.50 | \$11.50 |
| Montreal 13.50     | 13.50   | 11.50   |
| Winnipeg 11.50     | 11.50   | 9.00    |
| Calgary 9.25       | 9.50    | 7.50    |
| Edmonton 10.00     | 10.00   | 8.50    |
| Prince Albert 9.00 | 9.00    | 7.50    |
| Moose Jaw 9.50     | 10.00   | 7.50    |
| Saskatoon 10,00    | 10.50   | 8.00    |
| Regina 10.00       | 10.00   | 7.50    |
| Vancouver          | 9.50    | 9.00    |
| HOG CARCASS        | TPR+    |         |

|                | HOG    | CARCASSE   | B*      |         |
|----------------|--------|------------|---------|---------|
| Toronto        |        | .\$14.75   | \$14.85 | \$12.00 |
| Montreal       |        |            | 14.85   | 12.00   |
| Winnipeg       |        |            | 13.60   | 11.15   |
| Calgary        |        | . 13.50    | 13.45   | 10.83   |
| Edmonton       |        | . 13.70    | 13.60   | 10.65   |
| Prince Albert. |        | . 13.50    | 13.15   | 10.8    |
| Moose Jaw      |        | . 13.40    | 13.30   | 10.80   |
| Saskatoon      |        |            | 13.15   | 10.80   |
| Regina         |        | . 13.55    | 13.20   | 10.85   |
| Vancouver      |        | . 14.45    | 14.45   |         |
| *Official Car  | nadian | hog grades | are now | on car- |

cass basis, quotations from B1 Grade. Grade A, \$1.00 premium.

| GOOD LA           | MB8       |         |
|-------------------|-----------|---------|
| Toronto           | 5 \$11.50 | \$ 9.50 |
| Montreal 11.0     | 0 11.00   | 9.00    |
| Winnipeg 9.7      | 5 9.75    | 7.78    |
| Calgary 9.5       | 0 9.50    | 8.50    |
| Edmonton 9.2      | 5 9.25    | 8.00    |
| Prince Albert 8.6 | 5 8.25    | 7.00    |
| Moose Jaw 9.1     | 0 9.00    | 7.7     |
| Saskatoon 8.6     | 5 9.00    | 7.13    |
| Regina 9.0        | 0 9.00    | 7.00    |
|                   |           |         |

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EXPERIENCED CANNER: and curer of meats, by-products, funcheon meats, dog food, all phases, go anywhere. References. W-450, THE NATION-AL PROVINIONER, 300 Madison Ave., New York, New York.

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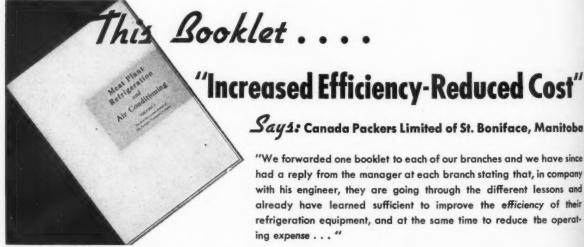
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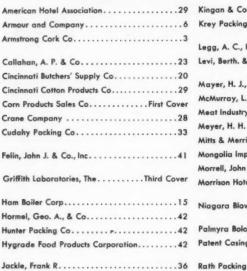
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All hams cured with Prague Powder have a genuine tasty ham flavor. We tell you again that Prague Powder is a scientifically balanced curing material that is in every case uniform and positive. The quick, deep penetration insures a perfect cure and flavor that cannot be duplicated. This sweet, juicy cure shows less shrinkage than long time cures. There is less salt present and there is more flavor.

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